Gasement Stacks

# PITHE NATIONAL POVISIONET

Meat Packing and Allied Industries

Volume 90

**IUNE 23, 1934** 

Number 25

# ERECITEEN



CASINGS

THE LATEST AND MOST SCIENTIFIC DEVELOPMENT OF THE CASING INDUSTRY

A new product, manufactured from natural animal tissue

ACCURATE WIDTHS - ANY LENGTHS

MEETS REQUIREMENTS OF THE BUREAU OF ANIMAL INDUSTRY OF THE UNITED STATES DEPARTMENT OF AGRICULTURE

Write us for particulars

EREGINEEN SERVICES

Corporatio

A Subsidiary of The ERECLY Corporation

360 WEST IITH STREET NEW YORK

# GREATER PROFITS in SAUSAGE

THE "BUFFALO" Self-Emptying Silent Cutter is the "key to quality sausage-making and profitable sausage room operation." More than 60 years' experience as exclusive builders of quality machinery for the sausage room stand back of it... plus an established record for performance!

#### Perfect Cutting Action!

The "BUFFALO" cuts fine and mixes a batch of meat in 5% to 9 minutes—according to the kind of sausage—and empties it COMPLETELY in less than 20 seconds, without

the aid of hands or the use of complicated movable parts in the bowl.

#### Safe, Simple, Sanitary!

The simple, yet efficient emptying device saves time and effort for the operator and meets all requirements of government inspection for safety and sanitation.

Because of its correct cutting principle, it cuts fine without heating or mashing and mixes thoroughly, eliminating the necessity of turning the meat over by hand.

The entire construction is mechanically perfect; heavy and strong—yet extremely simple.



"BUFFALO"

Self Emptying
SILENT

MADE IN 3 SIZES

TTER

200 lbs.

350 lbs. 600 lbs. capacity

JOHN E. SMITH'S SONS CO.
BUFFALO, N.Y., U. S.A.

Manufacturers of "BUFFALO" Sausage Machines and Packing House Equipment



Chicago Office: 4201 S. Halsted St., Phone Boulevard 9020 Western Office: 1316 E. Slauson Ave., Los Angeles, California Canadian Office: 189 Church St., Toronto, Ontario PACKAGES LEAD



developing an organization which is staffed and equipped to provide tin containers that excel in every phase of package creation—that will contain, protect, sell and serve your products best.

Whenever you have a packaging problem you will find that Continental's design, research and development departments are geared to render valuable assistance.

LIVES



At the Factory
They must fill and

They must fill and handle economically.



2 At the Store

They must stack easily, display effectively and sell.



In the Home

They must suit consumer's convenience.

# CONTINENTAL CAN COMPANY

NEW YORK

CHICAGO

SAN FRANCISCO

it d

ent

# The National Provisioner

### The Magazine of the Meat Packing and Allied Industries

Volume 90

June 23, 1934

Number 25



#### Member

Audit Bureau of Circulations Associated Business Papers

Official Organ Institute of American Meat Packers

Published weekly at 407 So. Dearborn St., Chicago, Ill., by The National Provisioner, Inc.

PAUL I. ALDRICH President and Editor

E. O. H. CILLIS Vice Pres. and Treasurer

FRANK N. DAVIS Vice Pres. and Advertising Mgr.

Executive and Editorial Offices 407 South Dearborn Street Chicago, Illinois

> Eastern Office 300 Madison Avenue, New York, N. Y. ANDREW H. PHELPS Manager

Pacific Coast Office 1031 So. Broadway, Los Angeles, Calif. NORMAN C. NOURSE Manager

Yearly Subscription: U. S., \$3.00; Canada, \$6.50 (includes duty); for-eign countries in postal union, \$5.00. Single copies, 25 centa.

Copyright 1934 by The National Provisioner, Inc. Trade Mark regis-tered in U. S. Patent Office. Entered as second-class matter, Oct. 8, 1919, at the post office at Chicago, Ill., under act of March 3, 1879.

#### Daily Market Service (Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallows and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

#### In This Issue

Pr	age
RENDERING—New Low Temperature Method Cuts Time	13
PROCESSING—Making Canadian Style Bacon	
MERCHANDISING—Wilson Fair Exhibit Sells Consumer on Meat Sanitation	
MARKETING-Packers' Part in Building Market for Livestock	21
GOVERNMENT—New Legislation on Processing Taxes  Southwestern Packers Organize for Protection	
CODES—Sausage Code Has a Hearing  Dog Food Code Sets Quality Standards  Meat Dealers Want a Separate Code	18
EXPORT-U. S. Loses Two-thirds British Pork Trade	28
SALES—False Reports on Prices	
REFRIGERATION—Savings to Be Made in Power Costs	25
RETAIL—Dealers Discuss Food Margins and Codes	48

Index of Advertisers will be found on page 56.

#### In Every Issue

MARKETS—	age	1	Page
Provisions and Lard	29	Hides and Skins	41
Tallows and Greases	31	Livestock Markets	. 36
Vegetable Oils	33	Closing Markets	. 35
MARKET PRICES—			
Chicago Markets	47	Cash and Future Prices	. 42
New York Markets	52	Hides and Skins Prices	41
	_	_	
PROCESSING PROBLEMS	22	CHICAGO NEWS	. 43
REFRIGERATION NEWS	25	NEW YORK NEWS	50
FINANCIAL	43	RETAIL SECTION	48

tini

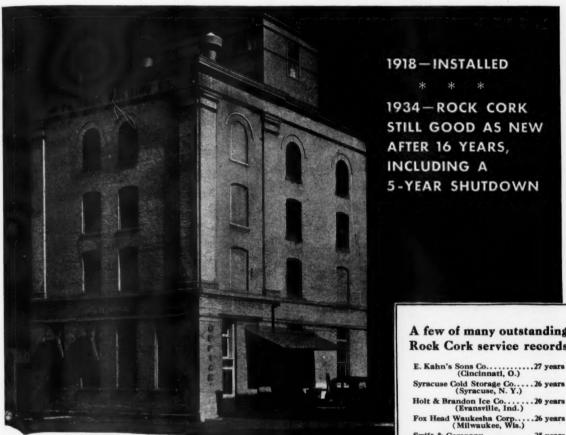
tha

tion

W

# Further Proof of Rock Cork's PERMANENCE

... from the ZORN BREWING COMPANY



ZORN BREWING COMPANY, Michigan City, Ind., are not yet eligible for the Rock Cork "20-year Club." But they're well on the way. Their original Rock Cork installation, 16 years old, is still good as new.

er 25

. 13

Teat

ck. . 21

tion 19

25

rovisioner

So there is every likelihood that they will eventually join Swift & Company, Fox Head, Indiana Ice & Dairy, and the many others who report 21, 24, 27 years of continuously satisfactory service.

These outstanding service records prove that Rock Cork maintains its high insulation value unimpaired over long periods

Mineral in composition, Rock Cork is permanent. Rot-proof. Vermin-proof. Odorless. Incapable of absorbing odors. And will not support the growth of mold

Furthermore, no other low-temperature insulation offers such marked resistance to moisture infiltration.

Send for the new book, "Insulation in the Brewery." Gives full details regarding Rock Cork. Also describes the insulation materials and methods that have proved most effective in assuring economical operation of steam lines and heated equipment. Free. Mail the coupon.

# ROCK CORK

REFRIGERATION INSULATION Johns-Manville Insulations are available for all temperatures from 400° F. below zero to 3000° F. above.

#### A few of many outstanding Rock Cork service records

Syracuse Cold Storage Co.... 26 years (Syracuse, N. Y.) Holt & Brandon Ice Co.....20 years (Evansville, Ind.) Fox Head Waukesha Corp.....26 years (Milwaukee, Wis.) Swift & Company......25 years (Chicago, Ill.) Indiana Ice & Dairy Co......24 years (Anderson, Ind.) J. M. Leach Mfg. Co......21 years (Kokomo, Ind.)

. and in hundreds of other plants for periods ranging from 10 to 20 years and more.

JOHNS-MANVILLE

22 East 40th Street, New York City Send me a copy of the brochure, "Insulation in the Brewery.

Firm Name\_\_\_

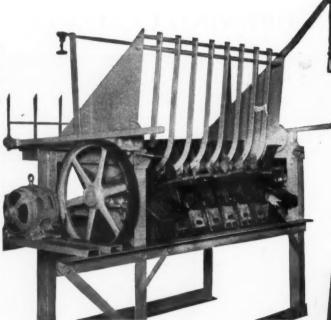
NP-6-34

Week ending June 23, 1934

Page 5

## We Serve Them All

# Both Large and Small



Let us equip your plant from the killing floor to the rendering department.

"BOSS" Equipment from A to Z means maximum operating efficiency at lowest maintenance cost.

The No. 31 "BABY BOSS" Dehairer illustrated, cleans 40 to 70 hogs per hour.

We are now building a "BOSS" Jumbo Two-Way Dehairer for Wilson & Co., Chicago, Illinois. Capacity, 750 hogs per hour.

The No. 300—48-inch "BOSS" Vertical Dryer illustrated is the smallest blood and tankage dryer made.

Note the modern design, seamless shell (no staybolts).

Semi-enclosed splash-proof ball bearing geared head motor with fully enclosed worm-gear reducer, direct gear connected.

We are just now installing the complete equipment at the Crown By-Products Plant, San Jose, California.

Capacity, 25 tons of material per day.

Use the "BOSS" and Save the Loss





### The Cincinnati Butchers' Supply Corporation

3907-11 S. Halsted St. Chicago, Illinois Mfr. "BOSS" Machines for Killing, Sausage Making, Rendering

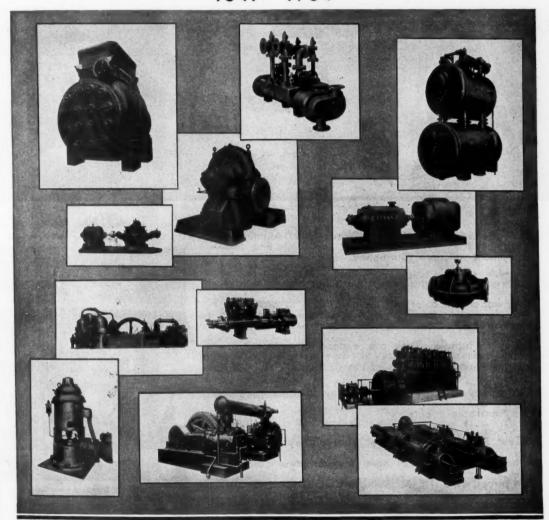
1972-2008 Central Ave. Cincinnati, Ohio



Nearly A Century

of progressive effort, research and experience have made and kept the name ... WORTHINGTON ... synonymous with PERFORMANCE and SERVICE in the power equipment field throughout the world.

1841—1934



#### WORTHINGTON PUMP AND MACHINERY CORPORATION

General Offices: HARRISON, NEW JERSEY . Branch Offices or Representatives in Principal Cities throughout the World

# A-SATE

# WORTHINGTON

BOSTON BUFFALO CHICAGO

rovisioner

nt he

m

est

S"

De-Co., ity,

> CINCINNAT CLEVELAND DALLAS DENVER

DETROIT EL PASO HOUSTON

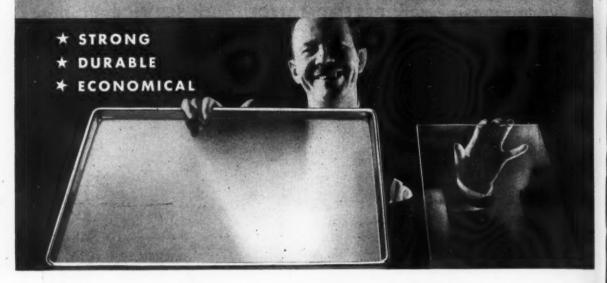


LOS ANGELES NEW ORLEANS NEW YORK

ST. LOUIS ST. PAUL SAN FRANCISCI TULSA WASHINGTON

# A NEW MEAT-SPREADING P

as Sanitary as Glass



These unique qualities of "Wear-Ever" Aluminum equipment will save you money.

"Wear-Ever" utensils resist the action of meat acids. They impart no color nor metallic taste to products. Never need tinning. They are seamless; lighter and easier to handle. They are exceedingly strong ... last indefinitely.

And they cost less to buy than any other equipment of comparable quality.

Test these things out for yourself by ordering samples. If you do not have our complete catalog and prices, write THE ALUMINUM COOKING UTENSIL CO., Desk F-470, 11th St., New Kensington, Pa.

Standardized "Wear-Ever" meat pans in use at Jacob E. Decker & Son, Mason City, Iowa.

0

PE

We



Pan: 23¾ "x35½" outside at top under flange, 1½" inside depth, ½" flange. Tapered slightly to nest.









# ONION & GARLIC POWDERS



# PEELED PIMIENTO FLAKES

Water, seeds and stems removed, after which pimiento is cut into tiny flakes. Delicious rich pimiento flavor. Delicious rich pimiento flavor. Far superior to other forms for meat loaf, sandwich spread, saussge or other specialties. Keep indefinitely. Cost less.



#### VEGETABLE MEAT LOAF

Assertment of seven delicious, brightly colored vegetables in flake form. Adds to flavor and appearance of meat loaf. Makes it a great summer gionic specialty. More appetizing, more healthful, costa less.



#### GREEN BELL PEPPER FLAKES

nge.

visioner

Save time and trouble in preparation. Bright green color and full flavor of the fresh product. Use in place of costly pistachio nuts . . and save the difference! Always available at uniform price.

# PEELED PIMIENTO FLAKES

Less Expensive

Standard

Full Flavored

Produced from the red ripe fruit of the choicest Spanish Pimiento variety. Only the water is removed and then the pimiento is flaked to convenient size and packed to retain its natural red color.

Of course you know CANNED PIMIENTOS are expensive. In most instances, drained canned pimientos cost more per pound than the wholesale per pound price of the product they are used in.

PEELED PIMIENTO FLAKES are less expensive than canned pimientos and at the same time offer a red garnish that is firm and full of the natural pimiento flavor.

Bothering with mushy, soggy canned pimientos is no longer necessary, and furthermore, there is no need to DISCARD the natural oils and flavor that are usually in the juice of canned pimientos.

Peeled Pimiento Flakes retain in each tiny cell all the natural oils, color, and flavor of the fresh pimiento, and when you rehydrate them (soak over night in water) they resume their natural form.

Millions of pounds of products are sold weekly containing one or more CalVeg products, and that is because CalVeg is accepted by sausage and food manufacturers as a standard.

Peeled Pimiento Flakes are packed in sealed, double-friction top tins (thus no chance of becoming mushy in water or giving off flavor as juice).

Order a trial case (36 lbs.) on a satisfaction guaranteed basis. We will send complete instructions and suggestions.

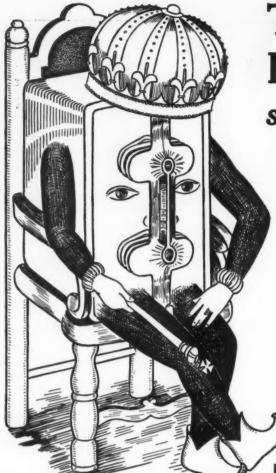
EXCLUSIVE CALVEG SERVICE TO PACKERS BY THE FOLLOWING DISTRIBUTORS

ATLANTIC COAST

J.K.LAUDENSLAGER, Inc., 612-16 West York St., Philadelphia
MIDDLE WEST

SOKOL & COMPANY, Chicago—JAS. H. FORBES TEA & COFFEE CO., St. Louis—ASMUS BROS., Detroit—FRANK TEA & SPICE CO., Cincinnati—CON YEAGER CO., Pittsburgh

THE BURBANK CORPORATION



THE KING OF HAM BOILERS still reigns supreme

Many monarchs have been dethroned, but ADELMANN Ham Boilers still reign supreme. They remain without a peer for efficiency, sturdiness, economy and the production of high quality product that sells!

Elliptical yielding springs, self-sealing

Elliptical yielding springs, self-sealing cover, sturdy construction and easy-toclean design are exclusive features found only in ADELMANN Ham Boilers features which insure the continued supremacy of the King of Ham Boilers.

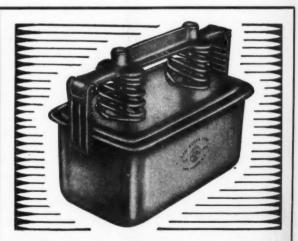
Cash in on the boiled ham market with ADELMANN Ham Boilers-"The Kind Your Ham Makers Prefer." Complete details available. Write!

#### LIBERAL TRADE-IN

Your old ham boilers have a definite cash value toward the purchase of new. modern, efficient ADELMANN Ham Liberal trade-in schedules Boilers. make it economical - cost-cutting features make it highly profitable to equip with new ADELMANN Ham Boilers.

ADELMANN Ham Boilers are made of Nirosta (Stainless) Steel, Monel Metal, Cast Aluminum and Tinned Steel, in a complete range of sizes and shapes. The most complete line available.

WRITE FOR DETAILS



ADELMANN Type "OE" Nirosta (Stainless) Steel

# HAM BOILER CORPORATION



Office and Factory - Port Chester, New York

Chicago Office: 332 S. Michigan Ave.

entatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London-New Zealand Representatives: Gollin & Co., Pty, Ltd., Offices in Principal Cities Canadian Representative: C. A. Pemberton & Co. Ltd., 189 Church St., Toronto

Week



# pass through the wrapper— GOOD-BYE QUALITY!

Frigid air currents are constantly circulating in the refrigerator . . . penetrating currents that will dehydrate and destroy unprotected portions of the meat.

If these devastating currents can pass through the paper in which your hams and bellies are wrapped . . . good-bye quality!

Don't risk "freezerburns" on these meats. Give them fullest protection in the refrigerator with H. P. S. Master Freezerwrap . . . the tough airtight sheet that wards off even the most vicious air currents.

Besides insuring fullest protection, H. P. S. Master Freezerwrap offers greater economies. Only one sheet is required, instead of the two formerly employed. All costs . . . both labor and materials . . . are sharply cut.

Sufficient samples for making thorough tests in your own plant will be gladly sent on request.



me

ed, till it a my od-

ing -tound s —

vith Cind

lete

) Steel

rovisiona

### H. P. SMITH PAPER COMPANY

H. P. S. Waxed and Oiled Packers Papers

1130 West 37th St. Chicago, Ill.



# Quality Counts!

Dependable Selection Uniform Quality Prompt Service

Armour's
BEEF - HOG - SHEEP
CASINGS

Always the Best

ARMOUR AND COMPANY

CHICAGO

# Provisional Provisional

Meat Packing and Allied Industries

Volume 90

June 23, 1934

Number 25

# New Method Renders with Exhaust Steam and Reduces Processing Time

Results in Rendering under Vacuum with Large Heating Surface and Rapid Circulation of Material

RENDERING time cut to 2 or 2½ hours — not over 3 hours.

Rendering temperature lowered to 220 degs. F., or below—the temperature of exhaust steam.

These two important results are accomplished in meat packing and rendering plants with a new method of rendering developed in the plant of Darling & Co., Chicago, and variously known as the circulating rendering process, Lowry rendering process or exhaust steam rendering process.

The system was designed originally for large production, and was the outcome of a necessity for utilizing the large excess of exhaust steam then available in the Darling plant.

Later a circulating system was developed for smaller plants ranging in capacity from 3,000 to 20,000 lbs. per charge.

#### How It Is Done

How can a charge of edible or inedible material be rendered in so short a time and at so low a temperature?

To answer this question an

understanding of the essential parts of the equipment is necessary.

It is also helpful to bear in mind that rendering can be carried on at temperatures under 220 degs.

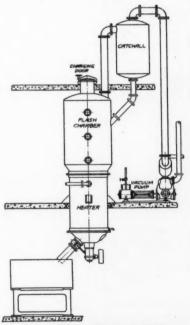
> Fahr., providing a rapid heat transfer is set up. It will be seen in the following description of the new process how this rapid heat transfer is obtained in the circulating rendering process.

The circulating rendering plant in the larger units consists of a tubular heater, with vertical tubes through which the material to be rendered passes.

The tubes are heated by exhaust steam at pressures below 5 lbs. gauge. The material is drawn from the bottom of the tubes by a centrifugal pump of the non-clogging type, and is discharged at a point immediately above the top of the tubes.

#### **Pump Circulates Material**

Above the tubular heater is a flash chamber in which separation of the vapor from the liquid takes place. Vapor is drawn off from the flash chamber through a sep-



NEW TYPE RENDERING UNIT.

FIG. 1—In this small unit material (after being hashed) is circulated through tubes by a spiral screen. Rendering is done in less than 3 hours at 220 degs. temperature.

Provisione

2-stage steam jet air ejector is con- condition and the amount of fat and nected to the barometric condenser to moisture it contains. obtain the vacuum.

Material to be rendered is ground and conveyed to a steam-jacketed mixing and charging tank, provided with an agitator in which it is heated before pumping into the heater and flash chamber.

Whether or not a priming charge of

arator to a barometric condenser. A material being rendered, its physical 28 in a high temperature differential

After pumping the warmed material into the circulating system it is circulated through the heater until it is rendered, and is then discharged into a settling tank. The fat is drawn off from the settling tank and the cracklings are taken to the presses.

By carrying out the rendering pro-

between the steam and the material is obtained, and the moisture is evaporated as rapidly as liberated.

clu

wh

sta

see

op

at

in

thi

ma

wa

ute

ter

210

the

TA

wa

clo

of

equ

and

1:1

Du

der

an

hor

ter

Re

the

TA

1

the lon OVE on at an

an

she

tal

We

200

W

#### Large and Small Units.

A system of the larger size, with a capacity of 16,000 lbs. of material, has a heating surface of 1,000 sq. ft. Because of the rapidity with which the material is circulated it is in contact with the heating surface for a considerable portion of the rendering time.

In the accompanying illustration (Fig. 2) is shown a diagram of the large capacity equipment, on which the various parts of the system are indicated. Sections of the heater are cut away to show the tubes.

In essential details and principles of operation the smaller unit is similar to the larger system, although it is considerably more simple and self contained. Fig. 1 shows the various pieces of equipment making up the smaller system.

Fig. 3 is a cut-away view of the flash chamber and heater.

#### How System Is Charged.

Referring to this latter illustration, the steam is contained in a jacket surrounding the tubes and in the partitions between the tubes.

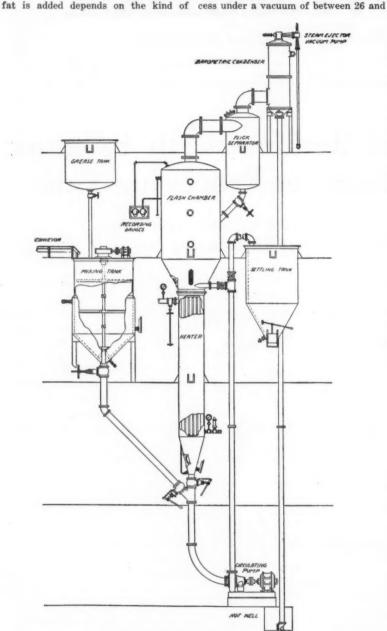
The material to be rendered is charged into the system through the charging door at the left, and flows downward through the tubes. At the bottom of the heating chamber the material is picked up by the spiral and returned to the flash chamber. Circulation is continued until the charge is rendered. As is the case with the larger system, the material is hashed before being charged into the heater.

A check-up on the square feet of heating surface in these smaller continuous rendering systems, known as the internal pump type (as is the case with the larger units), explains the reason for the short rendering time required. Eight sizes of units have capacities and heating surfaces as shown in Table 1.

TABLE 1.—CAPACITIES AND HEATING BURFACE.

SURFACE. Sq. ft.
102
144
170
204
247
297
337
405

Fig. 4 shows graphic records of vacuum maintained on the flash chamber of a large capacity unit, and the temperatures used for rendering in this unit during one day's operation in the Darling plant. The vacuum chart is in-



UNIT DESIGNED FOR LARGE CAPACITY.

FIG. 2—Circulating rendering systems of this type are used in plants where sufficient material is available to provide large quantity charges. Units with a capacity of 16,000 lbs. are in use. Circulation of hashed material through heated tubes in heater chamber is by means of a non-clogging pump. Steam pressures as low as 1 to 2 lbs. are used. Rendering time in these units rarely exceeds 2 hours.

ential rial is orated

vith a al, has Beach the contact considime.

of the ch the indire cut

lar to s conconpieces maller

e flash

ration, et surtitions

red is gh the flows At the ne maal and Circuarge is

larger before eet of er con-

ns the me reive cashown

TING EATING JRFACE. Sq. ft. 102 144 170

of vachamber ne temin this in the rt is in-

isioner

cluded because it shows how many charges were rendered, and the times when the vacuum was on the system, indicating times when rendering was started and when it was stopped.

#### Rendering Times and Temperatures.

Referring to these two charts it is seen that the system was placed in operation at 4:15 a.m. and closed down at 6:45 a.m. the next morning. It was in use, therefore, 14½ hours. During this time 7 charges were rendered. The maximum rendering time for any charge was approximately 2 hours and 15 minutes; the shortest 1½ hours. Maximum temperature reached at any time was 210 degs. F.; minimum 200 degs.

Data on these 7 runs, compiled from these charts, is given in Table 2.

#### TABLE 2.—LARGE UNIT—RENDERING TIMES AND TEMPERATURES.

(16,000 lb. charges.)

RUN NO.	START.	FINISH.	REN- DERING TIME. HRS.	MAX. TEMP. DEGS. FAHR.
1	4:15	6:00	1%	210
2	6:30	8:45	21/4	205
3	9:00	11:00	2	207
4	11:15	1:15	2	205
5	1:30	3:15	1%	203
6	3:30	5:15	1%	203
7	6:00	7:30	11/2	200

A temperature as low as 160 degs. F. was used. The average temperature is close to 200 degs.

Similar charts from a day's operation of one of the smaller systems shows equally interesting low temperatures and short rendering times.

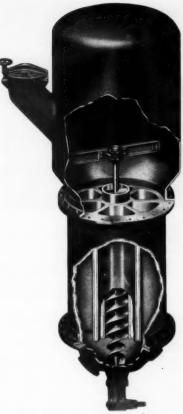
Operations with this unit started at 1:15 p. m. and continued until 6:00 a. m. During this time four charges were rendered. Maximum rendering time for any charge was approximately 3¼ hours; minimum 2½ hours. Maximum temperature reached was 215 degs. F. Rendering times and temperatures of these runs are shown in Table 3.

#### TABLE 3.—SMALL UNIT —RENDERING TIMES AND TEMPERATURES.

			T O MANDO	
NO.	START.	FINISH.	REN- DERING TIME. HRS.	MAX. TEMP. DEGS. FAHR.
1	1:15	4:00	2%	210
2	6:15	8:45	21/2	210
3	10:15	1:15	3	215
4	2:45	6:00	314	215

In this case, it will be noted, there is 45 minutes difference in time between the shortest rendering time and the longest. The reason for this difference is not known. However, it is said that over-rendering had no damaging effects on quality of products, the temperature at no time being high enough to scorch.

Other records from vacuum gauges and thermometers installed on large and small circulating rendering systems show results similar to those given in tables 1 and 2. In only a few cases were temperatures in excess of 220 degs. F. noticed. Temperatures between 200 and 215 degs., most commonly used.



HOW RENDERING TIME IS CUT.

FIG. 3—View of flash and heater chamber in a smaller continuous rendering unit. Steam at a pressure up to 5 lbs. surrounds the tubes, through which the material is circulated by a spiral during the rendering process.

Just what effect rendering at low temperature has on products in addition to those visibly ascertainable has not been determined definitely at this time.

#### Vitamins in Meat Scrap.

It is claimed, in view of experiments made at Cornell University and on the Pacific Coast, that meat scraps and cracklings resulting from rendering at low temperature contain more vitamins than those from rendering at higher temperatures.

In fact, these tests seem to indicate that vitamin destruction starts at 220 degs. This point, and the relation of rendering temperatures to feeding values, undoubtedly will be further investigated by the feed testing laboratories.

A test run on 16,000 lbs. of butchers' scrap, rendered in a continuous system installed in the plant of the Los Angeles Fertilizer Co., showing time of rendering steam pressures used, and other data, is shown in Table 4.

#### TABLE 4.—TEST RUN WITH CIRCULATING RENDERING UNIT.

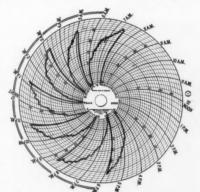
TIME.		EC- H		FLA	SH	OLING WA- TER.	BAR. COND. LEG.
	:	-	-		:		:
		lbs.	ē				
			-	0		ø .	0
	Ë	Pres.	2	3 5	Ä	2 1	25
		F	Pre	a a		22	Fahr
	H			27	Ħ .	25	979
	Vacuum	Steam	eam	Temperatur Degs. Fahr.	Vacuum	Temperat Degs. Fal	Temperat Degs. Fah
	ă	2	Ste	9 6	ĕ	2 2	e
		790	00	FA	>	HH	FA
12:30	* *					82	
12:40	0	118	8	210	0		96
12:45	28	118	1	166	20	0.0	132
1:00	28	120	1%	142	24	0.0	124
1:15	29 29	120 120	31/2	148	25	0.0	116
1:30	29	120	734	152 156	25 25		116 114
2:00	29	120	736	170	26	0 0	104
2:15	28	120	9 79	190	26		102
2:30	29	120	71/6	202	2616		100
2:40	29	120	6	208	261/2		86
					20/2		

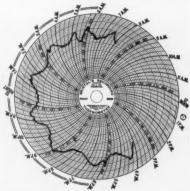
Operating data on five runs of the circulating rendering process, during which butchers' scrap and hotel and restaurant garbage were rendered, are shown in Table 5.

#### TABLE 5.-TESTS ON BUTCHERS SCRAP AND

RUN NO.	MATERIAL.	TIME OF RUN.	MAX. TEMP.	MAX. VAC.
1	Butcher scrap.	.1 hr. 35 min.	220°	28"
2	Butcher scrap.	.1 hr. 30 min.	2220	271/4"
3	Butcher screp.	.1 hr. 30 min.	222°	28"
4	Hotel and res. garbage		215°	261/4"
5	Hotel and res.		215°	26"
	Size of charges	16 000 the o	doe	

Little if any saving in steam in comparison with other systems of rendering (Continued on page 23.)





RECORD OF THE RENDERING TIMES AND TEMPERATURES.

FIG. 4—These charts (records of vacuum on flash chamber and temperatures used in one day's rendering) show how many charges were rendered in a day, times when rendering was started and stopped, and the steam temperatures used. Vacuum chart is at left and temperature chart at right.



EAST END OF WILSON PAVILION.

Showing end of bacon slicing room on first floor, terrace restaurant on second floor and roof garden dining room above.



PRESENTING THE BUILDING.

Thomas E. Wilson presents the Wilson building to A. N. Gonsior, World's Fair executive, while vice president W. R. Grove looks on.

### Wilson Exhibit at World's Fair Sells Meat Consumers

EW exhibits at the 1934 edition of A Century of Progress exposition make it even more attractive than last year's show. Meat packers—along with Henry Ford—have made the 1934 World's Fair more than ever worth a visit.

Wilson & Company dedicated its \$300,000 Fair pavilion on Sunday, June 17, and it has already become a mecca for the crowds.

In his dedicatory address Thomas E. Wilson, chairman of the board of Wilson & Company, said the purpose of the exhibit is to present to the public a typical example of results attained in modern meat packing methods.

Following Mr. Wilson's presentation of the building to the Fair authorities, and their acceptance of it, Mr. Wilson entered the glass-enclosed room which is the central feature of the building,

and in company with his son, president Edward F. Wilson, started the machinery which demonstrates the slicing and packaging of bacon.

From a slicing machine with a capacity of 8,000 lbs. a day slices of "Certified" bacon fall away at the rate of 400 per minute onto a four-foot revolving steel wheel, and then to two stainless steel moving tables. These carry them down each side of the room, where 40 neatly-uniformed girls assemble the required number of slices on parchment sheets for inclosure in cartons, or on Cellophane sheets for transparent packages. At the far end of the room, where the tables meet, the packages are assembled and closed, ready for delivery to the trade.

There are 160 of these girls, working 40 to a shift for 12 hours daily, so that the demonstration is continuously in action. They were carefully selected for looks and deftness, are neatly uniformed in white with Scotch plaid trimmings. No human hand touches the bacon, and the deftness with which the girls handle the tools provided for this purpose is one of the fascinations for visitors. The circular glass wall surrounding the exhibit is constantly crowded two and three deep with consumers getting an education on modern sanitary methods of meat preparation.

dri

lar

all-

che

ate

by-

uct

Ha

Ha

hai

Around the entire first floor in recessed panels in the walls are exhibits of Wilson & Company's products. Hams and other smoked meats, all sausage items, canned foods in glass and tin,



NO WONDER THEY LIKE IT.

Phil Harris in Wilson sliced bacon room, and some of the girls.



WHERE CROWDS STOP FOR A HASTY SNACK,

At Wilson lunch counter meats are processed and prepared for eating in view of the customers.

esident

nachin.

ing and

a ca

ices of

he rate

foot re-

to two

These

e room,

rls as

f slices

sure in

ets for

far end

eet, the

closed.

working

so that

y in ac-

cted for

iformed

mmings.

con, and

s handle

rpose is

visitors.

ding the

two and

tting an

methods

r in re-

exhibits
s. Hams
sausage
and tin,

IT.

risioner

DINNER ON THE ROOF.

Roof garden restaurant of the Wilson & Co. pavilion at World's Fair overlooking the Midway and Lake Michigan. Wilson's famous steak dinners are already the talk of the Fair.

dried beef, mayonnaise, oleomargarine, lard, salad oils, bakerite (the latest in all-hydrogenated shortening), butter, cheese and eggs are shown in refrigerated cases. There are also exhibits of by-products such as soap, gelatine products, animal and bone meal and glue.

An interesting exhibit is that of Haircraft insulations, Naturzone and Hairbestos, products made from hog hair. This exhibit shows a cutaway sec-

tion of the body of a refrigerated truck with the Haircraft insulation installed. Naturzone, a block insulation with hog hair as a base, is used in coolers, and Hairbestos as an insulation in business buildings and homes.

A glass-enclosed, 20-ton Vilter refrigerating machine maintains a temperature of 55 degrees in the bacon slicing room and 34 degrees in the refrigerated boxes and display cases. Air-conditioning equipment is also included in this enclosure.

Around the corner from these exhibits on the first floor is a long lunch counter featuring ham sandwiches and hamburger. The hams are baked before the eyes of customers in a large McDonald reel oven, and placed on appetizing display as spiced hams; as needed they are sliced in view of the customer. Beef rounds used for the hamburger are ground as needed in a John E. Smith's Sons Co. "Buffalo" grinder. This stand does a tremendous business.

The second floor of the pavilion, known as the Terrace, is devoted to moderate priced luncheons, suppers and fountain drinks. This room served over a thousand people last Sunday. On the roof overlooking the lake and the Midway, steak luncheons and dinners are served in a delightful roof garden restaurant. Over 2,000 girls were interviewed in selecting the staff of hostesses



PROPERLY ARRAYED.

Hostess at the Wilson pavilion decorates chairman Thomas E. Wilson (left) and president Edward Foss Wilson (right).

and waitresses and force for the bacon slicing room. Managers of the pavilion are Messrs. Snodgress and Waldron of the Wilson sales staff.

Up to the present time Wilson and Company have entertained 265,000 guests at their pavilion, which is 15 per cent of the total registration at the Fair.

Other packers' exhibits will be described and illustrated in later issues of THE NATIONAL PROVISIONER.



WHERE BACON IS SLICED AND PACKAGED UNTOUCHED BY HUMAN HANDS.

The main feature of Wilson & Co.'s pavilion at the World's Fair is already responsible for a big increase in bacon volume.

### Dog Food Code Fixes Quality Standards and Trade Rules

CODE for the dog food industry, as reported in the June 9 issue of THE NATIONAL PROVISIONER, was approved by President Roosevelt on May 31, 1934. All meat packers manufacturing dog food, regardless of ingredients used, will be subject to its regulations.

Meat packers manufacturing dog food need not contribute to the expense of administration of the dog food code, though they come under its terms. This is the opinion of packers' legal advisers.

In addition to regulating hours of labor, wages and setting up general labor provisions, the code specifies standard net weights for containers, provides definitions, standards of identity and labeling requirements, defines unfair methods of competition and sets up the code authority and defines its powers and duties.

An important provision of the code is that providing for standards of quality based upon biological values. This, it is thought, should tend to make for a uniformly higher grade of dog food.

#### Standards and Labeling.

Code details pertaining to wages and labor provisions were given in the June 9 issue. The other important features follow:

> STANDARD NET WEIGHTS FOR CANNED DOG FOOD.

Article VI. Section 1 .- The following shall be the standard net weights for canned dog food: eight ounces, one pound, two and one half pounds, and

Section 2.—All stock cans and labels on hand on the date when this code becomes effective shall be exempted from this Article.

Section 3.—No member of the industry shall sell canned dog food except when packed in accordance with this

DEFINITIONS AND STANDARDS OF IDENTITY.

Article VII. Section 1.—The code authority shall establish reasonable definitions and reasonable standards of identity and biological value for canned dog food, necessary to prevent decep-tion, fraud, and unfair competition in the sale of canned dog food. Within ninety days after the date when this code becomes effective the code authority shall present to the administrator recommended standards and a plan for their enforcement.

Section 2.—The code authority shall establish such definitions and standards in pursuance of such hearing procedure as may be prescribed by the adminis-trator, and they shall be subject to ap-proval by the administrator, and effec-tive on a date approved by the admin-

#### Stop! Look! Listen!

Meat packers are eyeing this \$100,000,000 og food market with interest.

It offers opportunities for the packer, but he must watch his step!

THE NATIONAL PROVISIONER is mak-ing a study of this market, and will give its readers the results in a series of articles in early issues.

Section 3.- Each member of the industry shall comply with the definitions and standards of identity established under this Article.

#### LABELING REQUIREMENTS.

Article VIII. Section 1.-The code authority shall establish, subject to approval by the administrator, reasonable labeling requirements for canned dog food necessary to prevent deception, fraud and unfair competition in the sale of canned dog food. Within ninety days after the date when this code becomes effective the code authority shall present to the administrator recommendations for these labeling requirements and a plan for their enforcement.

Section 2.—The code authority shall establish such definitions and standards in pursuance of such hearing procedure as may be prescribed by the administrator, and they shall be sub-ject to approval by the administrator, and effective on a date approved by the administrator.

Section 3.—Each member of the in-dustry shall comply with the labeling requirements established under this

UNFAIR METHODS OF COMPETITION. Article IX-Section 1. Price Conces-

sions.—(a) No member of the industry

shall sell dog food to buyers except upon the basis of an open price which is strictly adhered to, while effective. The term "open price" as used in this Section means a price list (1) which is published for the equal information of all buyers and members of the industry, and (2) which declares all the members' prevailing prices and terms bers' prevailing prices and terms of sale for dog food.

(b) No member of the industry shall make any direct or indirect price con-cession. "Direct or indirect price con-cession" as used in this section, means any variation by a member of the industry from his open price, whether by a rebate, allowance, payment, free deal, gift, or by any other means whatso-

(c) Within ten days after the effec-(c) Within ten days after the energiative date of this code each member of the industry shall file his open price for dog food with the Code Authority. Such open price shall set forth a complete schedule of such member's prices for all dog food that he sells, together with all discounts and full terms and conditions of sale of any kind based upon such prices. Thereafter each mem-ber of the industry shall immediately notify the code authority of any change in such open price or of any new open price, by telegram or registered mail, and such changed prices shall not be-come effective until same have been on file with the code authority for a period of five days. The code authority shall immediately inform all members of the industry of each open price or change therein filed with it. The code authority shall inform any buyer, upon request therefor, of any open price or change therein filed with it.

#### Price Cutting Outlawed.

Ag

Se

po

Fla

far

leg

me

pro

ou

Me

Ag

thi

COL

tio

W

Section 2. Price Discrimination.-No member of the industry shall discrimimate in price between buyers. The term "discriminate in price," as used in this Section, means directly or indirectly charging a different price to buyers of

(Continued on page 40.)

## Sausagemakers' Code Hearing

Hearings on a proposed code for the sausage and prepared meat industry under the NRA began in Washington on June 21. Proponents of this code are independent sausage manufacturers who believe that regulation of trade practices in their industry could best be accomplished through such a code.

It was submitted by the following organizations representing these interests: New England Sausage Manufacturers Association, Metropolitan Prepared Meat Manufacturers' Association of New York, Michigan Sausage Manufacturers' Association, Wisconsin Sausage Manufacturers Association, Minnesota Sausage Manufacturers' Associa-tion. Representatives of these groups appeared at the hearing in favor of such a code.

Opposition to the code was entered by the Institute of American Meat Packers, which is seeking a marketing agreement covering the entire livestock and meat industry, and which takes the

position that all branches of the industry should come under such a code, with a single code authority. Appear-ing for the Institute, president Wm. Whitfield Woods presented proxies of 370 individual firms, including packers who make sausage. Other witnesses 370 individual firms, including packers who make sausage. Other witnesses presented by the Institute included president V. D. Skipworth, A. Gobel, Inc., New York; Paul W. Trier, Arnold Bros., Chicago; H. H. Meyer, H. H. Meyer Packing Co., Cincinnati; W. F. Neumann, Stahl-Meyer, Inc., New York; B. C. Dickinson, Louis Burk, Inc., Philadelphia; and J. E. Wilson and W. D. Jones of Boston.

W. H. Gausselin, chairman of the Institute's Committee on stated that the index of employment for meat packing, wholesaling and sausage manufacturing is 17 per cent higher than similar indexes of all manufacturing ing industries. Index for the meat in dustry, according to Department of Labor figures for May, 1934, was 96.7, compared to 82.4 for all manufacturing industries. Index of payroll totals stood at 80.7, compared to only 67.1 for all manufacturing industries.

"NEW DEAL" LEADERS GIVE MEAT A BOOST.

Commemorating the first anniversary of the NRA, its chief is seen here celebrating with a luncheon of tasty frankfurters and liquid refreshment, in company with two of President's Roosevelt's secretaries and his own "right bower." Left to right: General Hugh Johnson, Secretary Marvin McIntyre, Miss "Robbie" Robinson, the General's famous secretary, and Secretary Stephen Early.

# Hog Processing Taxes and Farmer Competition with Meat Trade

Agricultural Adjustment Act desired by Secretary Wallace, giving him more power over processors, it did pass the Flannagan bill relating to processing and floor taxes on hogs and hog prod-

except

fective.

hich is

tion of

dustry,

mem-

rms of

y shall

ce con-

the in-

ther by

e effecnber of

n price

thority.

a com

prices

ogether ms and

h mem

ediately

change w open

not be-

been on

a period

ty shall

change athority

request

change

on.-No

iscrimi-

directly

yers of

ing

the ina code,

Appear-

oxies of packers

included . Gobel, Arnold

, H. H. ; W. F. ew York; hc., Phil-d W. D.

of the

Sausage

ment for sausage t his

meat in-

ment d

vas 96.7.

acturing

1 totals

visioner

This bill was intended to permit farmers to market pork without paying a processing tax, a form of pork "bootlegging" which has been harmful to the meat trade, but dear to the heart of the member of Congress seeking reelection.

Originally it permitted farmers to process 800 lbs. of hogs per year without tax, but this was stricken out. Meanwhile, however, the Secretary of Agriculture has granted farmers an exemption, which is still in force, of 300 lbs. of hogs a year, provided he does not sell over 1,000 lbs. during the year. Until new regulations are issued this exemption remains in force.

#### Widening "Processing" Definition.

The Flannagan bill as enacted redefines the processing of hogs to mean "any manufacturing or other processing involving a change in the form of a commodity or its preparation for distribution or use," as defined by regulations of the Secretary of Agriculture.

It is expected that Secretary Wallace will at once issue a new definition of processing which will enable the farmer

WHILE Congress adjourned with- to extend his pork operations. It also out enacting amendments to the may have an effect on the meat trade through defining anyone processing meats as a processor, and therefore subject to the processing tax. This might lead to confusion or possible duplication in payment of the tax.

#### Extending Time for Payment.

The new law also extends to 180 days the time in which processing taxes may be paid. This would be a benefit alike to farmers and packers who might desire to defer tax payments. Such delay

must be authorized in each case by the Secretary, however.

Another feature is extension of the floor tax on stocks to apply whenever the processing tax is raised, and refunding of floor tax in cases where processing tax has been lowered or removed, except where the prevailing rate is higher than the rate in effect when any previous floor stock tax was paid.

This clause has given rise to some confusion in the trade, and legal advice is being sought as to its meaning.

#### PACKERS CONSTRUCTION FEES.

Packers undertaking construction work at their plants are faced with the possibility of being requested to pay a fee to the code authority of the general contractors' division of the construction industry. This code authority has been authorized by the NRA to register all construction work undertaken exceeding \$2,000 in value and to collect, in order to defray the expense of such registration, a fee of one-tenth of 1 per cent of the value of the work. This is collectible, even in cases where the construction work is incidental and on behalf of the company only.

Various industries have objected to this registration and the payment of this fee where they have undertaken construction work for themselves only. Because of this rather widespread objection it is understood that the NRA plans to hold a hearing at which applications for exemption will be considered and the future policy regarding this matter determined.

In the case of one meat packer doing certain construction work at his plant, the local code authority desired him to register under the construction code

### Southwestern Meat Packers Organize for Mutual Protection

IXTEEN Kansas and Oklahoma make payments of processing taxes. packers met at Arkansas City, Kan., last week and formed the Southwest Independent Meat Packers' Association, the purpose of the group being to solve some of the problems of the independent packers of that area, according to a statement issued by R. T. Keefe of Arkansas City, who was elected president and a director.

During the meeting a telegram was sent to Secretary of Agriculture Wallace asking him to request Congress to instruct the commissioner of internal revenue to grant small packers six months additional time in which to

Other directors elected in addition to president Keefe are: R. C. Banfield, Tulsa, Okla.; Charles F. Dodds, Salina, Kan.; Fred Dold, jr., Wichita; W. H. Butcher, Oklahoma City; V. E. Mc-Arthur, Hutchinson, Kan., and George Turvey, Blackwell, Okla. Other members are: Alan Winchester, Hutchinson, Kan.; S. S. Lewis, Enid, Okla.; Ed Graf, Shawnee, Okla.; Everett Haley, Shawnee, Okla.; Henry Woods, Holdenville, Okla.; C. W. Crocker, Okmulgee, Okla.; Gus Koeller, Stillwater, Okla.; W. J. Renfro, Emporia, Kan., and Joe Lux, Muskogee, Okla.

and then file protest against its application. However, it was believed that this packer was not liable to registration or payment of the fee, because the code must be limited under the constitution to interstate rather than intra-state commerce, and because this packer was not engaged in business of a public use and not subject to federal regulation.

#### REFUND ON CHARITY MEATS.

Packers, as well as other meat processors, may get relief from processing taxes on product delivered for charitable distribution or use under the provisions of the Dietrich bill which became law recently. This bill amends subsection (c) of Section 15 of the Agricultural Adjustment Act. It empowers the Bureau of Internal Revenue to issue regulations under which processors can get a credit for the tax on such product instead of being required to pay the tax, as at present, then file a claim for the return of it.

The text of the measure after the preamble is as follows:

Any person, including any state or federal organization or institution, delivering any product to any organization for charitable distribution or use. including any state or federal welfare organization, for its own use, whether the product is delivered as merchandise or as a container for merchandise or otherwise, shall, if such product or the commodity from which processed is un-der this title subject to tax, be entitled to a refund of the amount of any tax due and paid under this title with respect to such product so delivered, or to a credit against any tax due and payable under this title of the amount of tax which would be refundable un-der this section with respect to such product so delivered:

Provided, however, that no tax shall. be refunded or credited under this sec-

tion unless the person claiming the refund or credit establishes, in accordance with regulations prescribed by the Commissioner of Internal Revenue, with the approval of the Secretary of the Treasury:

(1) that he has not included the tax in the price of the product so delivered or collected the amount of the tax from the said organization, or

(2) that he has repaid, or has agreed in writing to repay, the amount of the tax to the said organization.

No refund shall be allowed under this section unless claim therefor is filed within 6 months after delivery of the products to the organization for charitable distribution or use. The word

PROUD OF HIS RECORD.

W. G. Reynolds, who founded the Reynolds Packing Co., Union City, Tenn., was born on a farm, and from a retail and whole-sale meat business built a packing con-cern that in 16 years shows total sales of more than 8% million dollars.

'state' as used in this section shall in. clude a state and any political sudivision thereof.

#### EXTRA HOURS ON RELIEF WORK.

Because of the difficulty of obtaining and training additional employees in the meat packing industry, NRA Administrator Johnson has ordered that during this period, when large numbers of cattle are being brought to packing centers from drought areas for slaugh. ter, certain classes of workers may work 53 hours per week instead of the 40 hour maximum for the meat packing industry allowed under the President's reemployment agreement. The order is that for four weeks from June 13 employees in the following processes may work 53 hours per week, but not more than 10 hours per day:

mer

of

pac

bro

For

the

Am

wor

twe

and

the

by

TIO!

Ski

gro

in i

nesi

tow

mat

is 1

vea

mor

And

indi

sms

dus

trer

exp say

fari

pric

her wel selv pay M the pro tim able

We uct hig W

N is v imp ima WOL ing N I ers res

N

N

H

T

Those engaged in unloading, penning, driving and killing of cattle; chilling and boning of the beef; freezing (if necessary) and canning of meat; preparation and handling of various beef by-products, such as hides, offal, casings, fats and bones; and loading and unloading of product when it is necessary to transfer it from killing plant to canning plant, where both operations are not conducted at the same plant; and any operations incidental to these specifically enumerated.

The Administrator issued this order on the recommendation of the Federal Surplus Relief Corporation, with a specification that it shall apply only to employees in the above-named processes whose services beyond the maximum hours heretofore permitted are required by reason of the emergency cattle-buying and beef canning program for the relief of drought-stricken areas.

See pages 28 and 29 for awards on Wiltshire sides and canned beef.



SOUTHERN PACKER MARKS 16 YEARS OF SUCCESS BY A CELEBRATION.

Reynolds Packing Co., Union City, Tenn., recently announced a "Special Visitors' Day" at the plant, and president Reynolds was somewhat surprised when more than 3,000 people accepted his invitation. However, he had sandwiches and a bouttomiet ready for each, and a ball game, music and prizes for added entertainment.

This modern plant was established 16 years ago, and additions and improvements made in 1929 and 1930. Sales profess \$1,000 in 1918 to more than a million dollars in 1929. The company has 70 employes on its payroll and has paid its stockholders 86 per cent in cash dividends since organization.

# Packers' Part in Building Market for Products of Livestock

DEVELOPMENT of the meat packing industry from its earliest days, and benefits through that development to the livestock producer, were discussed by president V. D. Skipworth, of A. Gobel, Inc., famous New York packing concern, on the nationwide broadcast of the Livestock and Meat Forum on June 16.

shall in

WORK.

oyees in

IRA Ad-

red that

numbers

packing

r slaugh-

ers may

ad of the

t packing

resident's

he order

June 13

processes

, but not

, penning,

; chilling

ezing (if

f meat;

f various

des, offal,

d loading

hen it is

m killing

both op-

the same

cidental to

this order

e Federal

ly only to

processes

maximum

e required

cattle-buy-

m for the

awards on

nt Reynole

rovisiona

as.

eef.

This was the twelfth broadcast in the series sponsored by the Institute of American Meat Packers. Mr. Skipworth also discussed the spread between livestock and retail meat prices, and the inability of the trade to add the processing tax to consumer prices.

He was questioned in the broadcast by Paul I. Aldrich, editor of The Na-TIONAL PROVISIONER. After developing the early history of the industry Mr. Skipworth went on to say:

MR. SKIPWORTH: The industry has grown and developed with the increase in the country's population, and as a result meat is now available in every town and hamlet in the country, no matter how small, no matter where it is located. From one packer in the year 1640, the industry has grown to more than 1,200 establishments in 1934. And with all of this development the industry has worked on one of the smallest margins of profit of any industry. This development has been of tremendous benefit to the farmers.

MR. ALDRICH: Maybe you'd like to explain, Mr. Skipworth, just why you say this development has benefited the farmers?

MR. SKIPWORTH: The answer to that is very easy, Mr. Aldrich. It is simply impossible in this day and age to imagine what the producers of livestock would do were it not for the meat packing industry.

#### Meat Packers and Livestock Price.

I realize, of course, that some farmers unthinkingly hold the meat packers responsible for the fact that livestock prices are so low. Let me say right here, Mr. Aldrich, that—as you very well know—the meat packers, themselves, wish sincerely that they could pay higher prices for livestock.

Meat packers appreciate the fact that they, themselves, cannot conduct a profitable business over any period of time unless that business is also profitable to the producers of live stock. If we packers could only get higher prices for our meats and the several by-products, we would be very happy to pay higher prices for hogs, cattle and sheep.

Regardless of what the current price may be, it must be kept in mind that the packing industry provides a daily cash market for live stock of all kinds. No matter when the farmers decide to ship us their hogs, cattle, or sheep—no matter how many of them they decide to send us—no matter how heavy our supplies may be at the time—no matter how slim the demand for meat may be when their live stock arrives—the packing industry accepts their shipments and pays for them with cold cash.

MR. ALDRICH: There are mighty few producers of any other commodities that enjoy that sort of service.

Mr. SKIPWORTH: Exactly, Mr. Aldrich. But, that isn't all that the packers do for the farmers. They take the daily live stock shipments and prepare and sell the meat and other products every place in the country. They have popularized meat to such an extent that even in 1933—when consumer purchasing power was at extremely low ebb—the average man, woman, and child in the United States consumed approximately 150 pounds of meat and lard.

#### Growth of Packaged Meat.

Take the case of packaged meat, for example. In order to make meat more popular with housewives, the packers have done a great deal toward making their products desirable by putting them up in attractive packages which appeal to the eye as well as to the appetite. In almost any retail meat store, it is now possible to buy small or large quantities of meat, according to the housewife's preference.

Also, the packers have spent large sums of money to advertise and popularize meat, thereby stimulating meat consumption and enlarging the market for the farmer's live stock. As a result of these and other services which the meat packers are performing, I think the tendency is for more people to eat more meat than formerly. We have found in our own case in New York, for example, that the sales of some meat products have increased as much as 50 to 75 per cent after we put them up in attractive packages which appeal to the housewives.

Mr. ALDRICH: How about some of the specially prepared—or manufactured—meat products? Haven't they also helped to increase meat consumption?

Mr. Skipworth: Yes, indeed. The meat packers have been successful in popularizing many types of so-called

The final broadcast takes place on Saturday, June 23, at 12:30 p. m., central standard time, over the NBC network. The speaker will be T. Henry Foster, president, John Morrell & Co., Ottumwa, Iowa.



V. D. SKIPWORTH.

manufactured meats like sausages, potted meats, meat loaves, canned specialties and so forth. Literally scores of different kinds of sausage are made, many of them specially prepared to meet the individual tastes of individual communities or individual racial groups. All of this has helped the farmers by making meat more popular and the value of their live stock greater.

Mr. Aldrich: That all sound mighty good, Mr. Skipworth, but my observation during my 30 years' connection with the industry has demonstrated that it costs a lot of money to perform all those services.

#### Facts About Meat Price Spread.

Mr. Skipworth: Of course it does, Mr. Aldrich. But in the long run the farmers who produce our live stock benefit very materially from these services. And, as you well know, the packers make a mighty small profit on their operations.

Unfortunately, some folks seem to think that the difference between the price of meat in a retail store and the price paid to farmers for their live stock is all represented by profits to the meat packer. Of course, that is very, very far from the truth.

In the first place, there is the expense of transportation, which is a very considerable item. Then, there are taxes, rents, wages, credit charges, and all the other necessary items to conduct the packer's business. In the second place, it must be kept in mind that the live weight of the hog, for example, is by no means the same thing as the weight of the meat from that hog. There is, in fact, a shrinkage of approximately 30 per cent which the packer must lose. In the third place, not all of this meat brings the same price. If you try to compare the price of pork chops with the price for a live hog, you will find that it cannot be done fairly. Unfortunately, hogs are not made up of pork chops alone. The vast majority of the hog's bulk is composed of much-lower-priced cuts of meat.

(Continued on page 43.)

## Practical Points for the Trade

(Contents of THE NATIONAL PROVISIONER are copyrighted and may not be reprinted except by permission)

#### Canadian Style Bacon

A packer who is finding it difficult to meet competition on Canadian style bacon wonders if he is making his product right, and in the most economical way. He says:

Editor The National Provisioner:

We would like some information on the manufacture of Canadian style bacon. We have been making this product for some time but have been finding it hard to meet local competition and are wondering if our process is at fault.

Can you give us some information as to the yield obtained in the boning of heavy loins?

The fact that this packer cannot meet local competition on his Canadian style bacon does not mean, necessarily, that he is not making it right, or that his costs are too high. He is wise to check his methods, but unfortunately so much product is sold without regard to cost that the fault may not lie in manufacturing practice at all.

Because of the fact that this bacon resembles Lachsschinken, which is commonly eaten without cooking, U. S. regulations require that it be handled according to certain specifications set forth for pork meats to be eaten raw. The loins either should be frozen at least 20 days at a temperature not higher than 5 degs. above zero, or they should be brought to an inside temperature of 137 degs, in the smokehouse, or cured according to a formula set forth

#### Preparing the Loins.

Canadian style bacon is made out of the loin rather than the belly, as is the case with the bacon generally produced in this country. Loins averaging 12/14 lbs. and up to 20 lbs. and heavier are

In preparing loins for Canadian style bacon they are first defrosted, the tenderloin is removed and the bones taken out as smoothly as possible. should be exercised not to make deep cuts into the product. When all bones are removed trim off the surplus fat, although enough should be left so that the bacon will have a fat covering. The ham butt is trimmed off, as is the thin long rib side. The loins are then chilled to a temperature of 34 to 36 degs. F. before they are placed in cure.

An average yield of boned and fatted loins is 45 per cent. Where the ham butt is removed the yield is about 38 per cent.

Assuming that loins frozen as prescribed by U. S. regulations are used or if not frozen, that they will be brought to the required temperature in the smokehouse, they may be cured in either at which the product is cured in sweet of the following ways:

#### Dry Cure Methods.

If the loins are to be given a dry cure regular square metal bacon curing containers, holding about 500 lbs., are desirable. They have the right sort of covers to secure the pressure needed for overflow of the solution which forms and covers the meat; no other pickling fluids should be added.

For each 100 lbs. of loins use

2% lbs. salt

11/4 lbs. granulated sugar

3 oz. saltpeter.

Mix this well and rub the loins on all sides and the ends and pack the meat as tightly as possible, leaving no empty spaces in the container. After filling the container, cover tightly and put on light pressure. On the following day, if the fluid does not cover the meat, apply some more pressure.

Hold the product in a temperature of 36 to 38 degs. F., never allowing the temperature to go above 38 degs. The meat will be cured in 10 to 12 days.

#### For Pickle Cure.

For the pickle cure use a 65 deg. pickle, and to each gallon of pickling fluid needed to cover 100 lbs, of meat (about 4 gals.) add 1/2 lb. of sugar and ½ oz. of saltpeter. Mix this well and put the loins in the solution, overhauling on the third and sixth day for even cure. Twelve to 14 days are sufficient to cure the product. The temperature

Kosher bologna is in demand wherever a Jewish trade is served. Many other consumers also like this more highly-seasoned prod-uct. It can well be included among sausage manufactured by producers serving a variety of trades.

Kosher Bologna

Directions for the manufacture of this bologna have appeared in THE NATIONAL PROVISIONER, An expert sausage maker gives the benefit of his experience in formulas and complete manufacturing

Reprint of this information on kosher bolognas may be obtained by sending the following coupon with 10c in stamps:

THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill. Please send me a copy of reprint on Kosher Bologna.

City..... State.....

(Enclosed find 10c in stamps.)

pickle ranges from 38 to 40 degs. F.

near bacc caus

out the piec

ance

put in t

afte

styl

The

1.

mus

than

er i

not

of a

is I

for

per

for

peri

not

froz

tem

at t

othe

er i

pro

G

the

brit

Edit

Ca

the We

gela

does

mue

dip.

as :

par

mix

tur

hot

the

mo

are are

to

14

and

Wa

abl

W

Ί

2

When the product is taken out of cure the dry cure bacon is not soaked. but just washed, while the pickle cured product is soaked 15 to 20 minutes in cold water.

#### Stuffing in Containers.

One producer who has had much suc. cess with this product suggests the following method of handling:

If the loins are small and the product is sold direct to the trade, take two loins, lay them together, tie at each end and in the middle; then stuff them by hand into a small beef bung or bung size cellulose casing. Wrap with a good cord, the same as would be done with large bologna. Have the cord come around about every three inches, let it come down on both sides and tie so when the roll is cut the cord will not Then hang in the smokecome off. house.

When large loins are handled, put only one in the casing. When stuffing loin strips into the casings be careful not to have the latter too large. If they are they will look rough when coming out of smoke. "In making this product experience has taught me," this producer says, "that the best way is to stuff the strips into casings, as this keeps the meat from drying out."

Where the product is stuffed in cellulose containers one end of the container is tied and the air removed by rubbing the casing with the hands. Then the the casing with the hands. final tie is made.

Smoking can be done either by laying the product flat on a screen or hanging in the usual way. If the product is to be hung, a hanger should be made on either end of the casing when tieing. The flat method is believed to be pre-ferable. If used, the screen should be covered with cheese cloth or muslin, so that grease or rust stains will not appear on the finished product. is a good deal of advantage in using stockinets to protect the casing.

#### Smoking and Molding.

The product is given a quick hot noke. However, if the loins have not smoke. been frozen as required in U. S. regulations, it will be necessary to start them at about 100 degs., then gradually raise to 150 to 155 degs., until an inside temperature of not less than 137 degs. is reached.

After smoking, the stuffed product will usually have a loose appearance. Manufacturers of the cellulose containers recommend that this condition be overcome by dipping the product in water at a temperature of 180 degs for one minute. Dipping should not be done, however, until the bacon has been cooled to room temperature. After dipping it should be wiped off with clean cloth so that all grease, etc., will be removed.

Some producers use a wire form for Canadian style bacon, particularly where light loins are used. This preduces a somewhat flatter product more nearly resembling the real Canadian bacon. It has an added advantage be-cause the wire form completely irons out any rough parts on the loin during the smoking process, making the whole piece uniform in thickness and appearance. After the product is stuffed it is out in a stockinet before being placed in the mold. It stays in the mold until after it is dipped, cools off and sets.

in sweet

t soaked,

kle cured

inutes in

nuch suc-

s the fol-

e product

take two

each end

them by

or bung th a good

one with

ord come

es, let it

nd tie so

will not e smoke-

dled, put

e careful

arge. If

gh when

ght me,"

best way

sings, as

ring out."

l in cellu-

container

y rubbing

Then the

by laying r hanging

duct is to

made on

en tieing.

o be pre-should be

r muslin

will not

t. There

in using

quick hot

have not S. regu-

gradually

an inside

137 degs.

d product

pearance.

e contain-

ndition be

roduct in

180 degs.

hould not

bacon has

ure. After

off with a

, etc., will

form for

articularly

This pro-

ovisione

ng.

g.

1 stuffin

gs. F.

#### Government Rules.

Two methods of preparing Canadian style bacon have been outlined by the U. S. Bureau of Animal Industry. These are as follows:

1. All loins for Canadian style bacon must be cured for a period of not less must be cured for a period of not less than 25 days in a temperature not lower than 36 degs. F. For a dry cure, not less than 5 lbs. of salt to 100 lbs. of meat must be used. Sweet pickle of 80 degs. strength on the salometer is necessary. After curing, the product is soaked for 1 hour then smoked for not less than 12 hours at a temperature not lower than 100 degs. F. perature not lower than 100 degs. F. Following this it is kept in a dry room for not less than 12 days, at a temperature not lower than 45 degs. F.

2. All loins for Canadian style bacon not handled as outlined above, must be frozen for not less than 20 days in a temperature not higher than 5 degs. F. above zero. The freezing of the loins at this temperature does away with all other restrictions, and the manufacturer is at liberty to cure and smoke his products as he sees fit in the production of a fancy bacon.

#### Glaze for Meat Loaves

A packer who is having trouble with the glaze on his meat loaves being too brittle says:

Editor The National Provisioner:

Can you furnish us any information regarding the preparation of "Oriental" dip for meat loaf. We make this with 14 quarts of water, 2 lbs. of gelatine and 3 lbs. sugar, but it is too brittle and does not stick as it should.

This inquirer appears to be using too much water in the preparation of his dip. A good dip for meat loaf is made as follows:

21/4 lbs. gelatine

lbs. sugar

14 lbs. boiling water

Mix thoroughly and allow to cool partly before it is used. Have the loaves very cold when they are dipped. The mixture should be kept at a temperature of 130 to 140 degs. F., that is just hot enough that the operator can handle the loaves without discomfort.

If desired, a few cloves may be boiled in the water, but they should be re-moved before the gelatine and sugar are added. After dipping, the loaves are replaced on the truck and returned to the chill room.

This packer states that he is using 14 quarts of water to 2 lbs. of gelatine and 3 lbs. sugar. This is too much water and more sugar than is desirable. A quart of water weighs slightly over 2 lbs., so that only about 7 quarts of water should be used to 2 lbs. of gelatine.

#### **Operating Pointers**

For the Superintendent, the Engineer, and the Master Mechanic

#### NEW RENDERING METHOD.

(Continued from page 15.)

apparently is obtained in the circulating rendering method.

Tests indicate that an average of approximately 1.2 lbs. of steam are required per pound of moisture in the material being rendered. This is a figure very close to what has been accepted as an average steam consumption in the conventional rendering systems.

Rendering time is reduced materially, however, and exhaust steam at 5 lbs. pressure can be used, indicating a considerable saving, particularly in generation of power.

As has been pointed out many times by THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE, the greater the exhaust steam demand in the meat plant the greater is the quantity of power that can be generated as a byproduct.

With the circulating rendering system



CHANGING A RENDERING UNIT.

Hashed material being dumped into the mixing tank of a continuous rendering unit. Whether or not a priming charge is added depends on amount of fat in the material.

the exhaust steam demand is increased. Consequently the packer using this rendering method can proportionately increase the quantity of power he can produce. And the cost will be little above what it would cost him to put the steam through a reducing valve.

Obviously, if rendering temperatures not exceeding 220 degs. are used no product will be scorched. It is claimed, therefore, that less care is required in

operating a continuous system and that the low cooking temperature improves color of both fat and cracklings. Rapid and thorough removal of moisture also would seem to indicate products low in free fatty acids, and with good keeping qualities, and uniform cooking apparently would make possible the reduction of fat in cracklings.

#### Rendering Tests on Product.

Numerous tests of product rendered in the continuous process have been made, from which the two tables, 6 and 7, were picked as typical. Table 6 is the result of a chemical analysis of grease produced from butchers' scrap. Table 7 is an analysis of cracklings resulting from rendering butchers' scrap.

TABLE 6 .- TALLOW ANALYSIS.

 Titer
 43.2 degs. C.

 F. F. A. (as oleic)
 2.6%

 Insoluble impurities
 nii

 Unasponifiable matter
 26%

 Lovibond color on 5¼-in. column
 Yellow

 Yellow
 40.0

 Red
 9.0

TABLE 7 .- CRACKLINGS ANALYSIS. 
 Moisture
 4.5%

 Protein
 53.88%

 Fat
 7.70%

 Fiber
 1.60%
 

One advantage claimed for shortening of rendering time, particularly in smaller plants, is that rendering, both edible and inedible, can be brought closer to kill.

#### Will Be Tried on Lard.

In many cases it is said rendering operations could be completed in not to exceed 3 to 31/2 hours after operations in killing and cutting departments have been completed for the day. Some night work in the rendering department might thereby be eliminated. Exhaust steam would be used during the hours when power is being generated, and steam and power costs could be cut and the man hours required in both rendering and the power departments reduced. Material to be rendered could be handled more rapidly. In some instances this might reduce handling costs and result in better product.

All installations of continuous rendering systems made to date have been for inedible materials. However, tests made on edible material are said to have shown up satisfactorily. One large Chicago packer is preparing to install a continuous system for lard rendering.

This is the second of a series of articles on recent developments in rendering practice. The first, in the issue of June 2, 1934, described operations in a new inedible rendering plant, and the value of modern equipment and methods.

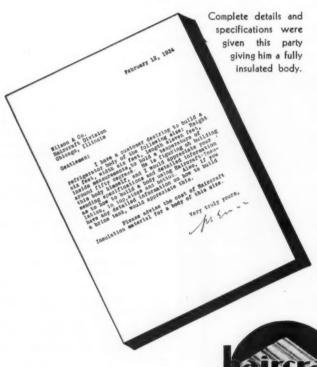
The third, to be published in an early issue, will describe a new system for lard rendering recently installed in an Ohio meat plant, and will give results of rendering and product tests.

#### TRIMMING OFF THE PROFITS.

Do your men trim the profits off your pork loins? Read chapter 6 of "PORK PACKING," The National Provisioner's latest book.

# EMERGENCIES!

AN EXAMPLE OF OUR ABILITY TO CO-OPERATE



What good is experience unless put to some useful purpose? We operate many refrigerated trucks and cars of our own daily. The experience obtained through the thousands of actual miles these refrigerated cars and trucks travel means more to us than all the other testing laboratories combined. Naturally, when it comes to building an insulation for the rough work this field demands, we are prepared and anticipate every emergency. If the experience of many years means anything to you, let us work with you when buying your next refrigerated equipment.

ma

pre

cas

has

dr

A DIVISION OF WILSON & CO.

# Refrigeration and Frozen Foods

#### Plant Cooling Notes

For the Meat Employee Who Is Interested in Refrigeration.

#### BY-PRODUCT REFRIGERATION.

Packers planning the installation of a new ammonia compressor must decide whether it will be driven by a motor operated with purchased power or a steam engine.

The choice of drive should be dictated by the quantity of low pressure steam required throughout the plant for processing and manufacturing. If the demand is being met with exhaust from present engines, pumps, etc., there probably would be no economy in installing another steam engine. In such cases, therefore, a motor would be used.

The synchronous motor generally is decided on for compressor operation and is used extensively in refrigeration work in the meat packing industry. It has characteristics that make it particular suitable for driving ammonia compressors, and in many plants it might profitably replace other types of motors in this service.

If the low pressure process steam demand is large and is not being met with the exhaust from engines and pumps, the packer probably would find it profitable to drive his new compressor with a steam engine.

As has been pointed out previously by The National Provisioner Steam and Power Saving Service, power for driving the ammonia compressor can be secured as a by-product of the low pressure process steam demand when a steam engine is installed and a use for the exhaust steam from it can be found in the plant.

In other words, after the steam has passed through the compressor engine and has been exhausted against a back pressure of 5 or 10 lbs. it is practically as valuable for processing purposes as that secured through reducing valves.

However, when steam is put through a reducing valve the value in heat units represented by the difference in pressure is lost. When steam is put through a compressor engine the loss in heat units represented by the difference in the pressure of steam entering the engine and the pressure when it leaves it results in useful work done.

#### How Saving Is Made.

In other words, by the use of an engine to drive the compressor the packer secures the low pressure steam required for processing purposes, and

at the same time operates the compressor. The gain is represented in the amount of refrigeration produced.

In one instance a packer with a large demand for low pressure process steam replaced a large compressor, operated by a motor driven with purchased power, that was about worn out, with two smaller machines. One of these was coupled to a steam engine and the other to a synchronous motor. The change-over cut his cost of purchased power \$1,000 per month.

In this case the packer had a use for all of the exhaust steam at a back pressure of 10 lbs. furnished by the engine—in fact, there were times when the supply of exhaust steam was insufficient for processing needs. To make up the deficiency steam was taken from the high pressure steam lines through a reducing valve. Should there be an excess of exhaust steam at any time that is not required for process it is vented to the atmosphere.

The required pressure in the low pressure steam line is maintained automatically without need for attention on the part of power plant employes.

There are many other meat plants using motors to drive ammonia compressors, and manufacturing no power, which could make a comparatively large saving by hooking up at least one or more compressors to a steam engine. The amount of refrigeration to be obtained as a by-product depends on the low pressure process steam demand. The greater this is the more refrigeration can be produced at practically no cost

#### Best Plan to Follow.

The ideal set-up, of course, would be to install a steam engine of a size that would exactly supply all of the exhaust steam—no more—required for process. In practice such a nice balance is impossible of attainment. The refrigeration load is practically constant during the day, while the process steam demand varies. The cost of processing is not increased when it is necessary to secure a portion of the low pressure steam required through reducing valves. There is a waste, unless the cost of purchased power is high and the cost to make steam is low, when exhaust steam is vented to the atmosphere.

It is the better plan, therefore, to provide a quantity of exhaust steam somewhat under requirements than to supply more than enough and vent the excess to the atmosphere.

Where more than one compressor is in use an economical arrangement is to have one or more compressors connected to steam engines and the remainder to synchronous motors.

During the day, when exhaust steam is required, the compressors operated by engines are used in addition to such other motor driven compressors as are needed to carry the refrigeration load. At night, when little or no exhaust

steam is required—except perhaps for building heating in the winter, smokehouse and water heating, etc.—the greater portion of the refrigeration load is carried by the motor-driven compressors.

Usually the efficiency of the engine purchased to drive an ammonia compressor is not of particular importance. This is particularly true if the exhaust steam demand is greater than the ability of the engine to supply. When the exhaust steam demand is smaller, and perhaps approaches the quantity the engine will supply, the question of engine efficiency assumes more importance.

#### MERCHANDISING FROZEN FOODS.

Appointment of Edwin T. Gibson to presidency of Frosted Foods Sales Corporation and realignment of headquarters sales personnel are announced by James F. Brownlee, president of Frosted Foods Company, Inc., a subsidiary of General Foods Corporation.

A. E. Stevens, assistant, to Mr. Brownlee since last fall, and formerly assistant district sales manager for General Foods in Atlanta, will be associated with Mr. Gibson in charge of all Frosted Foods sales. I. S. Randall, who has been with the company since its beginning, continues as manager of Birdseye institutional sales throughout the country. Joseph E. Guinane, who has been with the Gloucester plant of General Seafoods since 1926, is appointed product manager in charge of Birdseye meats, fish, and poultry. Donald Barr, who has had wide experience in the canning industry, is appointed product manager for Birdseye fruits and vegetables.

Operating personnel of Frosted Foods remains unchanged with Gardner Poole, vice president in charge of operations, assisted by Carl Norton.

#### PACKERS' CASE CONTINUED.

Hearings at Jackson, Miss., on the case brought against certain packers under the Packers and Stock Yards act by Secretary Wallace, charging collusion to fix prices, have been completed, and the hearings have been adjourned to resume at Birmingham, Ala., on July 10. The original complaint referred to activities several years old. and the Secretary has now extended them to include later incidents in Alabama territory. Packer defendants include Armour & Company, Abraham Brothers Packing Co., Memphis, Tenn., Cudahy Packing Co., Jacob Dold Packing Co., John Morrell & Co., Memphis Packing Corp., Swift & Company, Wilson & Co., North American Provision Co., St. Louis Independent Packing Co., George A. Hormel & Co., and Birmingham Packing Co.

visioner

To Settle Your Problem See—



Pioneers In Refrigeration



THE successful application of refrigeration is a highly specialized affair, requiring not only a thorough knowledge of the matter but also the use of modern equipment. We have both the knowledge and the equipment.

The unit type air conditioner illustrated above and described in Bulletin No. 131-R and the rotary compressor for 'booster' service shown at the right and described in Bulletin No. 45 are two cases in point. Free copies on request.

REFRIGERATION NOTES.

Golden State Co., Ltd., corner of 12th and Vine sts., Riverside, Calif., is making alteration in their cooling system.

The Windsor Packers, Ltd., Windsor, Ontario, is planning an abattoir and meat packing plant. J. A. Kennedy is

Wilson & Co., will construct an addition to its slaughter house at 5052 S.
Assland ave., Chicago, to cost about

A new packing plant is being erected at Marshalltown, Ia., by the Marshall Packing Co., at a cost of about \$15,000.

An additional refrigeration plant with a capacity of ten tons a day will be installed at the Seymour Packing



ALWAYS CONSULT

#### THE VILTER MANUFACTURING CO.

2118 S. FIRST STREET, MILWAUKEE, WIS.

ESTABLISHED 1867

#### Ozark Cold Packing Corp., St. Louis, Mo., has incorporated with a capital stock of \$15,000. The incorporators are R. H. Switzer, George A. Bayley and others.

#### MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended June 16, 1934:

Point of origin.	Commo	dity.	Amount.
Canada-Bacon			3,986 lbs.
England-Meat	paste		397 lbs.
England-Beef	extract		1,680 lbs.
Germany-Saus	age		6,464 lbs.
Germany-Ham			4,242 lbs.
Germany-Baco			75 lbs.
Hungary-Saus			1.599 lbs.
Irish Free Stat	e-Bacon		1,502 lbs.
Irish Free Sta	te-Ham		198 lbs.
Uruguay-Cann	ed corned	beef	90,000 lbs.

### THEUREP ICEFIN Refrigeration

MODERN COMMERCIAL BODY

COOLING UNIT



, 150 lbs.
., 140 lbs.
ly Space,
cu. ft.

Cold Air Flow

1. Insulated surface, to eliminate condensation forming on Unit. (No water to soak products.)

2. Expels cold air to TOP of body to keep body temperature uniform.

3. Maintains 40° - 50° temperature.

4. Motor driven fan; off car battery.

5. Uses wet ice - inexpensive to operate.

THEURER WAGON WORKS, INC.
INSULATED
New York, N. Y.

WAGON WORKS, INC.
COMMERCIAL REFRIGERATED
BODIES
North Bergen, N. J.

CANNED MEAT EXPORTS.

Canned meat exports from the United States during April totaled 1,292,516 lbs. In addition there were exported to insular possessions 268,110 lbs., making a grand total of 2,560,626 lbs. exported during the month.

Of the total exported to foreign countries 235,025 lbs. were canned beef, valued at \$81,478; 931,585 lbs. canned pork valued at \$323,072; 101,962 lbs. canned sausage which brought \$21,551 and \$23,944 lbs. of other canned meats selling for \$3,899.

Of the quantity reported to insular possessions, Hawaii took 167,892 lbs and Porto Rico, 100,218 lbs., the largest quantity to Hawaii being canned beef and Porto Rico, canned sausage.



Co. plant, Winfield, Kans.

the manager.

\$80,000.

OOTS for SPEED

Speed in opening and closing—plus tight sealing—characterize JAMISON-BUILT Doors, saving you costly refrigeration.

JAMISON COLD STORAGE DOOR CO.

Jamison, Stevenson & Victor Doors

Hagerstown, Maryland, U. S. A.



Branch Offices: New York,
Chicago.
Agents & Distributors: Atlanta, St. Louis, Minnespoils, Omaha, Detroit, Kanses City, San Francisco,
Chichael, Sale Area, City,
Los Andrea, Houston, Philadelphia, Houston, Philadelphia, Houston, Japan.



# A Page for the Packer Salesman

False Reports on Prices Sales Manager and Salesman Each Have a Responsibility

DDY

ce, to

nsation

o TOP

body

- 50°

te.

INC.

ATED

gen, N. J.

RTS.

the United

exported lbs., mak-

26 lbs. ex-

eign coun-

nned beef,

hs. canned

01,962 lbs.

ht \$21,551

ned meats

to insular 67,892 lbs.

ng canned

d sausage.

HA. PA.

rovisiona

THE alleged necessity to meet competitors' low prices-real or imaginary-in order to hold business has caused much difficulty in the meat packing industry, and probably has done as much to upset the meat price structure as any other one cause.

Packer salesmen often are given the doubtful credit for much of the price competition because of a willingness to "listen to the birdies," and to report any price rumors that reach their ears.

But one packer sales manager thinks that sales managers as a class are not entirely free from blame. They are the ones, he says, who authorize salesmen to meet competitors' prices. Some of his thoughts on this subject are expressed in the following letter. He savs:

Editor THE NATIONAL PROVISIONER:

I realize the Salesman's Page in THE NATIONAL PROVISIONER is primarily for the packer salesman. Nevertheless, the sales manager is also interested in the discussions that take place here, particularly those dealing with better methods of selling. For that reason I hope I may be permitted to contribute my mite to the good cause.

There are two sides to this question of selling right. After all, the packer salesman is a reflection of the sales manager or the sales executive who is his immediate superior.

#### Dividing the Responsibility.

That is a broad statement, and perhaps should be clarified somewhat. If a salesman is not of the right type, and capable of doing his work efficiently, the sales manager will soon know it, and should take steps to replace him.

I appreciate that the salesman cannot be expected to keep himself informed on conditions regulating prices. Someone therefore must function for him in that capacity. On the other hand, the salesman should give his best effortsnot only to sell products at profitable prices, but also to reflect truthfully to the sales manager the conditions existing on the territory.

The salesman too often acts on impulse, however. He hears of a low competitive price and immediately reports it to his superior without verification. Perhaps it was only a rumor, or came to the salesman second hand. If the salesman is permitted to meet the

reported low price, the price structure is upset without just cause.

When the sales manager also acts on mere rumor he makes a mistake, of course. To prevent such costly errors his men should be impressed with the seriousness of reporting low prices, and instructed to pass on no price information unless there is no doubt of its

#### Wrong Price Reporting Expensive.

If the sales manager is sure the price information he gets from his men is correct, then he is in a position to function much more efficiently. I am afraid there are too many sales managers who permit the salesman to meet low prices that do not exist.

Salesmen should recognize their responsibility to the firm in the matter of price reporting. And sales managerswhose duty it is to get profitable prices for products-should select good men and give them thorough training. Care in these matters will do more to improve the results of the sales department than anything I can think of.

Very truly yours,

SALES MANAGER.

#### KNOWLEDGE INCREASES SALES.

It is an advantage to the packer salesman to know how manufactured meat products are made? Does having this knowledge aid him to sell a larger tonnage of product?

These questions were discussed by B. F. McCarthy in a recent issue of the Hygrader, the house organ of the Hygrade Food Products Corp.

"The more knowledge a salesman has," Mr. McCarthy said, "the stronger position he is in, provided he uses his knowledge wisely. Knowledge of any

kind should be carried in the brain and not on the sleeve. A salesman with a little or a lot of production knowledge may become very tiresome to his customers if he insists on telling all he knows-or thinks he knows-every time he attempts to make a sale.

"Arguing with customers on production or any other subject is nothing short of business insanity. On the other hand, many buyers ask serious questions about products and expect intelligent answers. If the salesman knows the answers, he should give them as modestly and unassumingly as the college professor does when answering questions asked by his class.

"The intelligent salesman soon learns all essential facts about his products, but this requires consulting the right people in the plant and a lot of interest and study. Many salesmen have made enviable records without much knoweldge of production, but the advantage is with the salesman who knows."

#### QUALITY VS. PRICE.

Should the packer salesman talk quality or price most when selling cus-

This is a question answered by B. F. McCarthy in a recent issue of the Hygrader, the house organ of the Hygrade Food Products Corp. He says:

Obviously it should be any salesman's duty to his customer to furnish the quality or grade of meat which will build up the dealer's business. Capable salesman give a lot of attention to the section where the dealer's store is located. In introducing new products and when soliciting new customers, quality must be stressed-the quality the dealer really should have.

Price always is a consideration but any sensible dealer knows that he cannot expect to get the quality he should have and good service unless he pays a fair price. If a salesman really gets the confidence of his customer-and this applies to big buyers as well as the little fellow-he will not have to talk price nearly so much as his competitor who thinks only of price as a sales

Personally, I have found it better not to talk quality too much to regular customers and price even less. I have found that furnishing quality and service at fair prices goes much further than long so-called sales talks.

Do your sales managers and salesmen read this page?

#### Salesmanship

Who is your most dangerous competitor?

The man who is trying to conduct his business intelligently, so as to make a living

Or the man who doesn't know what his stuff costs him, and who sells it at any old price?

"Buy right" and "Sell right" are twin mottoes!

This applies equally to the pack-or to the retailer.

Week ending June 23, 1934

#### CANNED BEEF AWARDS.

Awards were made this week by the Federal Surplus Relief Corporation to packers and meat canners for processing and canning of roast beef from cattle, and slaughtering and freezing of veal sides from calves bought by the government in the emergency drought campaign. Up to date awards have been considerably less than the fa-cilities available for processing and canning.

A consolidated schedule of awards under schedule 68 and additional awards under schedule 64 is as fol-

lows: PROCESSING AND CANNING BEEF. (\*Awards under Schedule 68). Slaughtering

	S	laughterin	g
Slar	ughtering	and Freez- ing as Quarters.	Canning Roast Beef.
CC.	Doming.	Quarters.	20000
	7	ad	3
	lear.		₹.
		E .	HA
	No. Dall	P.S.	No.
Agar Pkg. Co			150
Agar Pkg. Co (Armour and Co.)		****	
Armony and Company	4 080	200	833
Chicago Milwaukee East St. Louis St. Paul Sioux City Omaha St. Joseph	1,076	40	000
East St. Louis	100		
St. Paul	294	120	
Sioux City	50 20	60	****
Omaha St. Joseph Kansas City	100	700	****
Kansas City	400	180	****
FIUITUM	50 40	100 80	
*Fort Worth	417		
*Oklahoma City	83		
	0.000/01	930	833
Total	a,teu(a)		
(a) Includes 177 be	meu catt	te to ries	SZCI.
Cudahy Pkg. Co.:	20		
St. Paul	150		
Wichita	100		
Omaha	225	****	750
*Denver		****	****
*Salt Lake City	50		
*Denver  *Salt Lake City  *Los Angeles  *San Diego	150 50		250
San Diego	- 50		
Total	1,155(b	)	1.000
(b) Includes 155 b	oned cati	tle to fre	eezr.
Derby Food Prod. Inc.			80
Foell Pkg. Co Leonard Frank Co.: Superior Pkg. Co			165
Superior Pkg Co			70
Superior Pkg. Co Superior Pkg. Co Geo. A. Hormel & Co.			25
Geo. A. Hormel & Co.	400 (c	)	200
(c) Includes 100 bo	ned cattl	e to freez	er.
Illinois Meat Co			675
Armour (365 head) Hormel (100 head)			
Hygrade (175 head)			
Hygrade (175 head) Superior (35 head)			90
*Memphis Pkg, Co.	****		90
			765
			(See
Hunter Pkg. Co	50	100	Kingan &
Hygrade Food Prod. Corp.	175		Co. and Ill. Meat
			Co.)
Kingan & Co (Hunter 50)	200		400
(Swift 150)			
(Swift 150) Libby, McNell & Libb (Swift & Co., 1,900 (Swift & Co., 330) (*Memphis Pkg. Co	y		2.230
(Swift & Co., 1,900	))		110
(*Memphis Pkg. Co	ED.		
110)	-8-		
*Memphis Pkg. Corp.	200		(See
Mempins Fag. Corp.	200	****	Libby and Ill. Meat
			III. Meat
John Morrell & Co.:	100		Co.)
Ottumwa Sioux Falls	75		110
220000 20000 11111	-		
	175		
The Rath Pkg. Co *Ratliff Pure Food Prod. Corp.: (Armour and Co.). Republic Food Prod.	200		200
Prod Corn			300
(Armour and Co.).			500
Republic Food Prod.			***
Corp		0 0 0 0	500
(Armour and Co.). Superior Pkg. Co.:			
			450
Chicago	35		Ill. Meat
			Co.)
St. Paul	70		(See Leonard

Swift & Co.:			
Chicago G. H. Hammond St. Paul	620		
G. H. Hammond	500		101
	440 60		(See Libby)
Milwaukee		****	(See
St. Joseph	440	60	& Co.)
East St. Louis	380	120	(See
Omaha	180	410	Pood Food
Kansas City Sioux City	290 90		Prod.)
Des Moines	20		22001)
Winona	40		
Total	2 080	590	
Total	. 0,000	000	
*Thrift Pkg. Co (Armour and Co.).			200
*Tovrea Pkg. Co	167		167
*Tovrea Pkg. Co United Packers, Inc.: (Swift & Co.)			600
Wilson & Co., Inc.:			
	800		1,000
Cedar Rapids Kansas City Albert Lea	120		
Albert Lee	520 60		
*Oklahoma City	100		100
*Los Angeles	60		60
	1,660(f)		
(f) Includes 500 bor			POF
Total Slaughtering and Boning		-	CL.
and Freezing as	1 000		
Quarters	ettle for	immedia d frozen	te canning until can-
Quarters	eattle for boned an ilable.	immedia d frozen	te canning until can-
(g) Includes 9,330 cand 932 cattle to be ning capacity is available.	eattle for boned an ilable.	immedia d frozen FREEZ	te canning until can-
(g) Includes 9,330 cand 932 cattle to be ning capacity is available.	eattle for boned an ilable. NG AND AL SIDES	immedia d frozen FREEZ	te canning until can- ING Slaught. & Boning.
Quarters (g) Includes 9.330 c and 932 cattle to be ning capacity is ava: SLAUGHTERI: VE. (*Awards u	eattle for boned an ilable. NG AND AL SIDES inder Scho	immedia d frozen FREEZ	te canning until can- ING Slaught. & Boning.
Quarters (g) Includes 9,330 c and 932 cattle to be ning capacity is ava: SLAUGHTERI VE (*Awards un Armour and Compan;	eattle for boned an ilable. NG AND AL SIDES inder School	immedia d frozen FREEZI S. edule 68)	te canning until can- ING Slaught. & Boning. No. Hd. Daily.
Quarters (g) Includes 9,330 c and 932 cattle to be ning capacity is ava  SLAUGHTERI  VE  (*Awards un  Armour and Compan, Chicago  Sloux City	eattle for boned an ilable. NG AND AL SIDES inder School	immedia d frozen FREEZ 3. edule 68)	te canning until can- ING  Slaught. & Boning. No. Hd. Daily. 1,000
Quarters (g) Includes 9,330 c and 932 cattle to be ning capacity is ava  SLAUGHTERI  VE  (*Awards un  Armour and Compan, Chicago  Sloux City	eattle for boned an ilable. NG AND AL SIDES inder School	immedia d frozen FREEZ 3. edule 68)	te canning until can- ING  Slaught. & Boning. No. Hd. Daily. 1,000
quarters (g) Includes 9,330 c and 932 cattle to be ning capacity is ava  SLAUGHTERI  VE.  (*Awards un  Armour and Company Chicago Sioux City St. Paul	eattle for boned an ilable. NG AND AL SIDES ander School	immedia d frozen FREEZ 8. edule 68)	te canning until can- ING  Slaught. & Boning. No. Hd. Daily. 1,000 250 1,000
quarters (g) Includes 9,330 c and 932 cattle to be ning capacity is ava: SLAUGHTERI  VE.  (*Awards un  Armour and Compan; Chicago City St. Paul Milwaukee East 8t. Louis	eattle for boned an ilable. NG AND AL SIDES ander School	immedia d frozen FREEZI 3. edule 68)	te canning until can- ING  Slaught. & Boning. No. Hd. Daily
quarters (g) Includes 9.330 c and 932 cattle to be ning capacity is ava  SLAUGHTERI  VE  (*Awards un  Armour and Compan Chicago Sloux City St. Paul Milwaukee East St. Louis Kansas City	attle for boned an liable. NG AND AL SIDES ander School	immedia d frozen FREEZ S. edule 68)	te canning until can- ING  Slaught. & Boning. No. Hd. Daily.  1,000 250 1,000 780 150
quarters (g) Includes 9.330 c and 932 cattle to be ning capacity is ava  SLAUGHTERI  VE  (*Awards w  Armour and Compan Chicago Sloux City St. Paul Milwaukee East St. Louis Kansas City	eattle for boned an ilable. NG AND AL SIDES ander School	immedia d frozen FREEZ S. edule 68)	Slaught. & Boning. No. Hd. Daily. 1,000 250 1,000 780 150 200
quarters (g) Includes 9,330 c and 932 cattle to be ning capacity is ava  SLAUGHTERI  VE.  (*Awards un  Armour and Company Chicago Sloux City St. Paul Milwaukee East St. Louis Kausas City Omaha Total	attle for boned an liable. SG AND AL SIDES inder Scho	immediad frozen FREEZ/S. S. Sedule 68)	Slaught. & Boning. No. Hd. Daily. 1,000 250 1,000 780 120 200
quarters (g) Includes 9.330 c and 932 cattle to be ning capacity is ava  SLAUGHTERI  VE  (*Awards w  Armour and Compan Chicago Sloux City St. Paul Milwaukee East St. Louis Kansas City Omaha  Total Cudahy Packing Con	attle for boned an ilable.  NG AND AL SIDES ander Scholer.	immediad frozen FREEZIS. S. S	te canning until can- ING  Slaught. & Boning. No. Hd. Dally. 1,000 250 1,000 780 200 4,080
quarters (g) Includes 9.330 c and 932 cattle to be ning capacity is ava  SLAUGHTERI  VE  (*Awards w  Armour and Compan Chicago Sloux City St. Paul Milwaukee East St. Louis Kansas City Omaha  Total Cudahy Packing Con	attle for boned an ilable.  NG AND AL SIDES ander Scholer.	immediad frozen FREEZIS. S. S	te canning until can- ING  Slaught. & Boning. No. Hd. Dally. 1,000 250 1,000 780 200 4,080
quarters (g) Includes 9,330 c and 932 cattle to be ning capacity is ava  SLAUGHTERI  VE  (*Awards u  Armour and Compan Chicago Sloux City St. Paul Milwauke East St. Louis Kansas City Omaha  Total Cudahy Packing Con Omaha Kansas City	attle for boned an ilable.  NG AND AL SIDES ander Scholars;	immediad frozen FREEZI	te canning until can- ING  Slaught & Boning. No. Hd. Daily. 1,000 2550 1,000 788 200 4,086
quarters (g) Includes 9.330 c and 932 cattle to be ning capacity is ava  SLAUGHTERI  VE  (*Awards u  Armour and Compan Chicago Sloux City St. Paul Milwaukee East St. Louis Kansas City Omaha  Total Cudahy Packing Con Omaha Kansas City Sloux City Sloux City Sloux City Omaha  Total Cudahy Packing Con Omaha Kansas City Sloux City Sloux City Wichita	attle for boned an ilable. NG AND AL SIDES ander Scho	immediad frozen FREEZIS. S. Schule 68)	te canning until can- ING  Slaught. & Boning. No. Hd. Daily. 1,0000 1250 1200 4,080 131 188 177 444
quarters (g) Includes 9,330 c and 932 cattle to be ning capacity is ava  SLAUGHTERIX  VE.  (*Awards u  Armour and Compan Chicago Sloux City St. Paul Milwaukee East St. Louis Kansas City Omaha  Total Cudahy Packing Con Omaha Kansas City Sloux City Wichitea	attle for boned an ilable.  NG AND AL SIDES ander Scholars.	immediad frozen FREEZIS. S. Adule 68)	te canning until can- ING  Slaught. & Boning. No. Hd. Daily. 1.000 1.000 1.000 4.080 4.080 1.181
quarters (g) Includes 9,330 c and 932 cattle to be ning capacity is ava:  SLAUGHTERIX  VE.  (*Awards ui  Armour and Compan; Chicago Sloux City St. Paul Milwaukee East St. Louis Kansas City Omaha  Total Cudahy Packing Con Omaha Kansas City Sloux City Wichita	attle for boned an ilable.  NG AND AL SIDES ander Scholars.	immediad frozen FREEZIS. S. Adule 68)	te canning until can- ING  Slaught. & Boning. No. Hd. Daily. 1.000 1.000 1.000 4.080 4.080 1.181
quarters (g) Includes 9,330 c and 932 cattle to be ning capacity is ava  SLAUGHTERIX  VE.  (*Awards u  Armour and Compan Chicago Sloux City St. Paul Milwaukee East St. Louis Kansas City Omaha  Total Cudahy Packing Con Omaha Kansas City Sloux City Wichitea	attle for boned an ilable.  NG AND AL SIDES ander Scholars.	immediad frozen FREEZIS. S. Adule 68)	te canning until can- ING  Slaught. & Boning. No. Hd. Daily. 1.000 1.000 1.000 4.080 4.080 1.181
quarters (g) Includes 9,330 c and 932 cattle to be ning capacity is ava:  SLAUGHTERIX  VE.  (*Awards ui  Armour and Compan; Chicago Sloux City St. Paul Milwaukee East St. Louis Kansas City Omaha  Total Cudahy Packing Con Omaha Kansas City Sloux City Wichita	attle for boned an ilable.  NG AND AL SIDES ander Scholars.	immediad frozen FREEZIS. S. Adule 68)	te canning until can- ING  Slaught. & Boning. No. Hd. Daily. 1.000 1.000 1.000 4.080 4.080 1.181
quarters (g) Includes 9,330 c and 932 cattle to be ning capacity is ava  SLAUGHTERI  VE  (*Awards un  Armour and Compan, Chicago Sloux City St. Paul Milwaukee East St. Louis Kansas City Omaha  Total  Total  Cudahy Packing Con Omaha Kansas City Sloux City Sloux City St. Paul  *San Diego  *San Diego	attle for boned an ilable.  SG AND AL SIDES nder Scho	immedia d frozen FREEZ: s. s. dule 68)	te canning until can- ING  Slaught. & Boning.  No. Hd. Daily.  1.0000 2500 780 2000 4.0800 131 181 77 77 77 77 77 77 77 77 77 77 77 77 77
quarters (g) Includes 9,330 c and 932 cattle to be ning capacity is ava  SLAUGHTERIN  VE.  (*Awards un  Armour and Compan, Chicago Sloux City St. Paul Milwaukee East St. Louis Kansas City Omaha  Total  Cudahy Packing Con Omaha City St. St. Paul *Denver *Salt Lake City *Salt Lake City *Los Angeles *San Diego  Total  Total	attle for boned an ilable.  NG AND AL SIDES nder Scho	immedia d frozen FREEZ: s. s. dule 68)	te canning until can- ING  Slaught. & Boning.  No. Hd. Daily.  1.0000 2500 2500 4.080 4.080 137 77 77 37 31 100 77
quarters (g) Includes 9,330 c and 932 cattle to be ning capacity is ava  SLAUGHTERI  VE  (*Awards un  Armour and Compan, Chicago Sloux City St. Paul Milwaukee East St. Louis Kansas City Omaha  Total  Cudahy Packing Con Omaha City Sloux City Sloux City St. Paul  *San Diego  Total  Total	attle for boned an ilable.  SG AND AL SIDES nder Scho	immedia d frozen FREEZ: s. s. dule 68)	te canning until can- ING  Slaught. & Boning. No. Hd. Daily. 1,0000 1555 1000 2000 4,080 134 188 188 187 77 31 110 77 715
quarters (g) Includes 9,330 c and 932 cattle to be ning capacity is ava  SLAUGHTERI  VE  (*Awards un  Armour and Compan Chicago Sloux City St. Paul Milwaukee East St. Louis Kansas City Omaha  Total Cudahy Packing Con Omaha Kansas City Sloux City Wichita St. Paul **Soux City Sloux City Wichita St. Paul **Denver **Salt Lake City **San Diego Total Hunter Packing Co. East St. Louis Hygrade Food Pred.	attle for boned an ilable.  SG AND AL SIDES nder Scho	immedia d frozen FREEZ: s. s. dule 68)	te canning until can- ING  Slaught. & Boning.  So. Hd. Daily.  1.000 250 250 4.080 4.080 133 157 77 37 77 711 5-100
quarters (g) Includes 9,330 c and 932 cattle to be ning capacity is ava  SLAUGHTERIN  VE.  (*Awards un  Armour and Compan, Chicago Sloux City St. Paul Milwaukee East St. Louis Kansas City Omaha  Total  Cudahy Packing Con Omaha City St. St. Paul *Denver *Salt Lake City *Salt Lake City *Los Angeles *San Diego  Total  Total	attle for boned an ilable.  SG AND AL SIDES nder Scho	immedia d frozen FREEZ: s. s. dule 68)	te canning until can- ING  Slaught. & Boning. No. Hd. Daily. 1,0000 1555 1000 2000 4,080 134 188 188 187 77 31 110 77 715

Kingan and Co.: Indianapolis	200
Memphis Packing Corp.:	50
John Morrell & Co.:	
Ottumwa	250
Sioux Falls	250
Total	500
Rath Packing Co.: Waterloo	200
Superior Pkg. Co.:	300
Chicago	25-50
St. Paul	25-50
Swift and Company:	000
Chicago (Hammond)	200 120
Milwaukee	400
St. Paul	1.900
Sioux City	150
St. Joseph	400
Kansas City	400
East St. Louis	1,500
Winona	100
Des Moines	(b)
*Ft. Worth	200
20. 110202	200
Total	5,420
Tovrea Packing Co.:	0.4
*Tovrea	.84
*Albert Lea	(b)
*Cedar Rapids	(b)
*Chicago	(b)
*Kansas City	(b)
*Oklahoma Čity	100
*Los Angeles	60
Total	100
Grand Total	11.750
(b) Exact number not specified. Presu	
award is based on number received with car	ttle.
	-
•	

M

81

m es p

> A a

> T

#### LARD AND MEAT EXPORTS.

Exports of lard, bacon and hams through the port of New York during the first four days of the current week totaled 1,646,437 lbs. of lard and 220,-050 lbs. of meat.

Lard exports from the United States for the full week ended June 16 totaled 6,680,892 lbs. against 7,857,649 for the same period in 1933. For the packer year to date, exports of lard have totaled 266,339,426 lbs. against 310,571,930 lbs. in the 1932-33 period.

Bacon and ham exports for the week ended June 16 totaled 1,920,700 lbs. against 378,500 lbs. a year earlier. For the year to date, exports of these products totaled 92,495,580 lbs. against 44,-359,500 lbs. from November 1, 1932, to June 17, 1933.

#### U.S. Loses Two-Thirds British Pork Trade

N THE basis of allocations recently made by the British government United States exports of hams and bacon to the British market during the current year will be less than one-third of the average exports from this country to the United Kingdom during the decade preceding 1934, according to Charles E. Herrick, of Chicago, chairman of the committee on foreign relations and trade of the Institute of American Meat Packers.

"The United Kingdom formerly was the most important export market for American hams and bacon," says Mr. Herrick. "During the decade preceding 1934, our exports of those products to the United Kingdom averaged 175,000,-000 pounds a year. During the current year, on the basis of exportations to date and on the basis of allocations announced by the British government for the remainder of the year, our exports will approximate only 52,000,000

pounds. The British government has reduced all imports of bacon and hams pounds. from foreign sources as part of a plan for improving the price of hogs raised in the United Kingdom."

Mr. Herrick explained that the foregoing facts are chiefly responsible for the difference between the prices of hogs in Canada and in the United States. "The quota system," he asserted, "has broadened tremendously the export demand for Canadian pork in a profitable market. Canada, which last year produced less than one-fourteenth as much exportable pork as the United States, is permitted to ship more than five times as much ham and bacon to the British market as the United States may send.

"That is unquestionably the reason why prices of hogs in Canada have risen substantially. And because of a Canadian tariff on hogs amounting to more than 3 cents a pound, United States producers cannot very well take advantage of Canadian prices. Hence the fact that hogs bring higher prices in Canada than they do in the United States."

\*St. Paul .....

25

130

Leonard Frank Co.) (See

Leonard Frank Co.)

## Provision and Lard Markets

WEEKLY REVIEW

Market Active—Prices Irregular—Hogs Firm — Western Run Small — Cash Trade Routine—Corn Outlook Improved.

258 250

500

300

(b) ...up to 50

9.4

180

resumably h cattle.

RTS.

d hams

during

ent week

nd 220,-

d States

for the

e packer

st 310,-

the week

700 lbs.

lier. For

ese prod-

inst 44,-

1932, to

rade

nent has

nd hams

of a plan

rs raised

the fore-

sible for

rices of he as-United

endously

ian pork a, which ne-fourk as the hip more nd bacon United

e reason

da have

use of a nting to

United well take Hence er prices e United

visioner

od.

Market for hog products was quite active the past week, but prices backed and filled irregularly and, on the whole, were slightly lower than the previous week. Commission house trade was more mixed, while packinghouse interests were on both sides. Packers support developed on the declines, while commission house buying orders were also uncovered on the moderate breaks. A fair portion of the latter buying was again credited to eastern account.

Hogs were somewhat stronger, but the hog market was irregular on the whole. Top hogs at Chicago rose to 5.15c, the best levels since last October. The western run was comparatively small, but an offsetting feature was the demand for cash product, which was moderate.

Lard stocks increased liberally the first half of June, and rather persistent showers the past week relieved apprehension considerably regarding the new corn crop and pasturage.

There was some hedging pressure in evidence at times, and sentiment on the whole was mixed. However, there was a disposition to lean to the constructive side for the long pull. In the East there was a noticeable feeling that ultimately better levels for lard and other hog products should prevail.

#### Hog Receipts Down; Prices Up.

Receipts of hogs at western packing points last week, were 365,700 head, compared with 555,700 head the previous week and 601,000 the same week

Average weight of hogs received at Chicago last week was 233 lbs., com-pared with 228 lbs. the previous week, 243 lbs. a year ago and 252 lbs. two years ago.

Chicago lard stocks increased 7,450,-000 lbs. to 124,638,000 lbs. during the first half of June, compared with 62,-264,000 lbs. last year.

Packinghouse interests were en-Packinghouse interests were encouraged somewhat by strength in fresh pork and cured meats. On Wednesday, 200-lbs.-and-up hogs sold for \$5.00 to a top of \$5.15. Weights of 170 to 200 lbs. brought \$4.50 to \$5.00. Considering the fact that to these values is added the processing tax of \$2.25, hog raisers are now receiving wither setting. raisers are now receiving a rather satisfactory price for their animals.

Lard exports during the week of June 9 were officially reported at 12,234,000 lbs. compared with 6,451,000 lbs. last year. From January 1 to June 9, 1934, lard exports have totaled 256,476,000 lbs., compared to 285,322,000 lbs. the same time a year ago.

Exports of hams and shoulders for the week were 975,000 lbs., compared

with 1,232,000 lbs. Exports from January 1 to date have been 24,867,000 lbs., compared with 30,430,000 lbs. last year. compared with 30,430,000 lbs. last year. Exports of bacon for the week were 397,000 lbs., compared with 443,000 lbs. Bacon exports from January 1 to date have been 11,032,000 lbs., compared with 7,432,000 lbs. a year ago. Pickled pork exports for the week were 127,000 lbs., compared with 264,000 lbs. For the year to date pickled pork exports have been 5,624,000 lbs., compared with 5,665,000 lbs. last year.

PORK - Demand was moderate at New York, but the market was steady. Mess was quoted at \$19.00 per barrel; family, \$19.75 per barrel; fat backs, \$13.75 to \$15.75 per barrel—all for export and without tax,

LARD - Market backed and filled with futures, but was rather steady on with futures, but was rather steady on the whole. Demand appeared moderate. At New York, prime western was quoted at 4.30@4.45c; middle western, 4.20@4.30c; New York City tierces, 4\%c; tubs, 6\%c; refined Continent, 4\% @4\%c; South America, 4\%@4\%c; Brazil kegs, 4\%@5c; compound, car lots, 7\%c; smaller lots, 7\%c.

At Chicago, regular lard in round lots was quoted at 2½c over July; loose

lard, 47½c under July; leaf lard, 47½c under July.

See page 35 for later markets.

BEEF - Demand was fair to moderate, but the market was steady at New York. Mess was nominal; packet, nominal; family, \$12.00@13.50 per bar-rel; extra India mess, nominal.

#### AWARDS FOR WILTSHIRES.

Awards for purchase of hogs for preparation of smoked Wiltshires were made by the Federal Surplus Relief Corporation, under schedule 65, on June 16, based on bids opened June 11. These total 5,250 hogs daily for 15 market days. Buying on this contract, however, will not begin until further notice. The usual geographical distri-bution was observed in the making of these awards, 16 markets being in-cluded and 11 packing companies operating on these markets.

Final purchases of hogs on old con-

### Hog Cut-Out Values Decline

Decline in receipts of hogs and much improvement in quality resulted in a continuance of the upturn in the hog market. At the close of the four-day period of the current week hogs reached the highest price, with one exception, in 32 months. Prices were 40c to 50c per hundred higher than a week ago and \$1.50 higher than those of two

There was considerable improvement in the price of fresh pork loins but this was offset in a measure by little change in the price of cured meats and lard. As a consequence, cut out values were somewhat less satisfactory this week

Buying of hogs for government ac-count was participated in during the first day of the period but the govern-ment suspended buying at all markets after Monday. In spite of this, the

trend in the market was upward.

Receipts at the seven principal markets totaled 226,100 head during the four-day period of the current week compared with 223,600 a week ago and 357,700 a year ago.

Top for the week at \$5.25 was 50c higher than at the same time a year ago and 75c higher than in the like ago and 75c higher than in the like period two years ago. Good butchers commanded the best prices, some well finished butchers weighing over 300 lbs. bringing above \$5.00 at the close of the period. Low top of the week at \$5.00 was made on Monday and Tuesday with the low average of \$4.40 Tuesday and the high average of \$4.75 on Thursday.

The following test is worked out on the basis of live hog costs and green product prices at Chicago for the first four days of the current week as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, representative costs and credits being used.

	160 to 180 lbs.	180 to 220 lbs.	220 to 250 lbs.	250 to 300 lbs.
Regular hams	81.91	\$2.00	\$2.02	\$2.02
Picnics		.47	.45	.42
Boston butts		.47	.47	.47
Pork loins	4 44	1.33	1.19	1.04
Bellies, light		1.47	1.17	.31
		444	.32	.86
Bellies, heavy		***	.17	.32
Fat backs		.13	.13	.17
Plates and jowls		.13	.13	.13
Raw leaf		.88	.81	.74
P. S. lard, rend. wt		.08	.08	.08
Spareribs		.15	.14	.14
Regular trimmings		.04	.04	.04
Feet, tall, neckbones	04	.0%	.02	.01
Total cutting value (per 100 lbs. live wt.) Total cutting yield		87.15 69.00%	\$7.12 70.50%	\$6.74 71.50%
Crediting edible and inedible offal values to value of well finished live hogs of the weights tax of \$2.25 per cwt., the following results are	shown, plu	totals and ded s all expenses, i	ncluding the	these the processing
Loss per cwt.	. \$ .11	\$ .38 \$ .78	\$ .45	8 .77



# All Types of Equipment for Packing Plants

We make a specialty of all kinds of pans-perforated or plain-for packinghouses. Send your drawing for prices.





The New RENCH COOKER

> Interests You Because IT OUTLASTS OTHER TYPES REDUCES ODORS COOKS QUICKLY, EFFICIENTLY OPERATES MORE EASILY

IS STURDILY BUILT We invite your inquiries

The French Oil Mill

**Machinery Company** Ohio



Fig. 1096 - "Hallowell" Liver Truck

#### "HALLOWELL" PACKING PLANT EQUIPMENT

Incorporates every up-to-date improvement; is perfectly sanitary and so sturdy and strong it will outwear other makes. Furnished heavily galvanized or of Monel Metal, as preferred.

Write for BULLETIN 449 covering our complete line of "HALLOWELL" Packing Plant Equipment.

STANDARD PRESSED STEEL CO. Jenkintown, Pa. Box 550

tracts were made on June 18. With closing of these contracts all purchases of hogs for government account were suspended until further notice.

Awards on Wiltshires were made as

Ioliows:	
EASTERN ZONE.	
2	No. hogs daily.
Birmingham Pkg. Co., Birmingham, Ala Hygrade Food Products Corp., Detroit Wheeling	600
CENTRAL ZONE.	1,200
Powers-Begg Pkg. Co., Jacksonville, Ill Hygrade Food Products Corp., Chicago Brennan Pkg. Co., Chicago	600
MID-WESTERN ZONE.	1,160
Dold Pkg. Co., Omaha. Cudahy Pkg. Co., St. Paul. Sioux City Omaha Kanasa City Wichita Crocker Pkg. Co., Joplin, Mo. Swift & Co., St. Paul Sioux City Omaha St. Joseph Kanasa City J. H. Belg Prov. Co., St. Louis.	200 300 306 150 100 40 250 100 100 250 250
WESTERN ZONE.	2,440
Miami Pkg. Co., Miami, Okia	100

Buying charges in all but the Western zone, where no charge was made, ranged from a low of 4c to a high of 10c per head. No charge was listed by packers in the Western zone. Processing charges per hundredweight ranged from a low of \$1.28 in the Eastern zone to a high of \$1.54 in the Midwestern and Western zones.

Total, all zones ...... 5,250

#### APR. MEAT AND FAT EXPORTS.

Exports of meats and fats during April, and for four months ending April, 1934:

p,	Apr., 1934.	3 mos. ended Apr., 1934.
Total meat and meat products, lbs	16,953,960 \$2,431,270	79,486,270 \$10,666,511
Total animal oils and fats,		
lbs. Value Beef and veal, fresh, lbs. Value Beef, pickled, etc., lbs. Value Pork, fresh, lbs. Value Hams & shoulders, lbs. Value Bacon, lbs.	42,737,468 \$2,380,477 508,598 \$64,394 1,319,282 \$71,439 2,013,352 \$231,219 5,044,071 \$725,656 1,215,114	184,022,763 \$10,303,967 1,721,250 \$219,798 5,293,067 \$277,486 12,974,461 \$1,324,551 18,255,637 \$2,526,530 7,048,417
Value	\$113.204	\$567,199
Cumberland and Wiltshire sides, lbs. Value Pickled pork, lbs. Value Oleo oil, lbs. Value Lard, lbs. Value Value Lard, lbs. Value Neutral lard, lbs.	21,039 \$2,623 893,935 \$60,749 1,807,234 \$100,370 39,349,946 \$2,195,206 292,851 \$17,160	160,821 \$19,843 4,420,211 \$300,156 7,027,367 \$397,276 166,952,958 \$9,398,240 1,230,363 \$73,726
Margarine of animal or vegetable fats, lbs Value Cottonseed oil, crude, lbs. Value Cottonseed oil, refined, lbs. Value Cooking fats other than lard, lbs. Value	42,088 \$4,707 908,683 \$40,586 688,511 \$50,599 234,225 \$22,605	146,315 \$15,166 6,578,856 \$247,722 3,206,701 \$205,278 877,959 \$80,624

#### GERMAN HOGS AND LARD.

Top hogs at Berlin were quoted at \$11.18 per cwt. on June 6, compared with \$12.41 a week earlier and \$8.23 at the same time last year. Lard in tierces at Hamburg was quoted at \$12.01, compared with \$12.48 a week earlier and \$10.58 on June 7, 1933.

#### MAY FEDERAL SLAUGHTERS.

Federal inspected slaughter of all classes of livestock during May in

	Cattle.	Calves.	lambs.	Swine.
Baltimore	6,869	2,909	68,316	(1)
Buffalo	9.841	5,109	65,411	5,060
Chicago	145,472	56,566	634.218	221,676
Cincinnati .	15,799	9,767	71,341	8,738
Cleveland	4,607	(1)	43,200	(1)
Denver	8,616	2,345	43,644	(1)
Detroit	7.656	8.174	78,274	6,051
Ft. Worth	27,913	18,425	43,398	80,490
Kansas City		40.857	354,008	131,852
Milwankee	20,660	68,768	83,646	(1)
Nat'l Stk.	,	00,100	00,000	1-7
Yds	52,058	42,055	313,715	55,459
New York	28,349	57,249	(1)	166,630
Omaha	93,740	10.426	208,471	130,146
Philadelphia	6,439	13,190	79,030	12.149
Sioux City.	47.547	5.320	139,990	40,046
So. St. Paul	63,992	70,382	163,038	19,546
All other	00,000	10,004	200,000	20,020
Stations .	257,257	188,686	1,827,924	366,648
Total:				
May. 1934	864.075	600,228	4,217,624	1.244.491
Apr., 1934		525,560	3.411.393	
May. 1933		475,670	4.286,239	1.504.790
5-yr. May		210,010	8,500,500	Tinentine
avg	680,580	429,368	3.851.072	1 302 964
JanMay,	000,000	200,000	0,002,012	2,000,000
1934	3 948 493	2 568 288	10 402 400	6.916.600
JanMay,	0,010,100	2,000,200	10, 102, 100	0,220,000
1933	3.131.655	1.961.969	20 081 942	6 908 972
Jan. May.	012021000	2,002,000	20,002,022	0,000,010
5-yr. avg.	3.198.790	1.990 101	20 418 226	6 652 307
New York	0,200,100	2,000,102	20,210,200	0,000100
Area 3	37,939	73,734	181,294	205,000
Homes slee	mban in	35	1-3 4 007 1	
pared with	ignter in	May tota	led 1,607 h	ead com-
ago. The	1,040 nea	d in the	same mont	n a year
6 420 bond o	January-	May Blau	ghter this	year w
6,439 head c	ompares	with 11,40	nead in	the same
period a yes	ar ago.			

(1) Included in "all other stations."

#### HOG CUTTING TEMPERATURES.

What are proper temperatures for cutting hogs? See "PORK PACKING," The National Provisioner's latest book.

# Tallow and Grease Markets

WEEKLY REVIEW

TALLOW-Market for tallow in the TALLOW—Market for tallow in the East was moderately active and very firm the past week, extra averaging fully %c better than the previous week. At New York, sales were reported at 3.70c, followed by business at 3%c f.o.b. sales. Volume of stuff changing hands did not appear large, but the turnover were kent under cover. At any rate was kept under cover. At any rate offerings were not large and extra subsequently was quoted at 3%c f.o.b. bid and 3%c asked.

BR

YPES

ASILY

T

fill

ny

NT

rfectly

y and

other

heavily

N 449

line of

L CO.

ERS.

of all May in

& Swine.

15

(1) 5,06 221,676 8,738 (1) (1) 6,061 80,49

366,648

72 1,392,904 00 6,216,608

42 6,908,972 36 6,652,307

94 205,000 7 head com-onth a year his year of in the same

TURES. tures for

book.

visioner

Pa.

Ohio

and 3%c asked.

Reports had it that at Philadelphia extra was 3%c bid. Buying appeared to be entirely domestic, as little or nothing was traceable in export channels. Foreign exchange rates, on the whole, were barely esteady and this, with the advancing tendency in prices, appeared to have operated against export sales. Foreign possibilities, however, continue before the market.

At New York, special was quoted at 3\(\frac{1}{2}\)c; extra, 3\(\lambda\) @3\(\lambda\)c; edible, 4\(\lambda\)c.

At Chicago, the market continued in a firm position due to the smallness of nearby and forward shipment offerings. Inquiry was a little more active. At Chicago, edible was quoted at 4%c; fancy, 4c; prime packer, 3%@4c; No. 1, 3%c; No. 2, at 3%c.

At the London auction this week 956 casks were offered and 162 casks sold at prices 2s higher to 1s lower than the previous sales. Mutton was quoted at 20s 6d@24s; beef, 17s@19s 6d; mixed, 16s@17s.

At Liverpool, Argentine beef tallow was unchanged for the week; June-July shipment, 17s 6d; Australian good mixed, June-July, unchanged at 18s 3d.

STEARINE - Market was a little STEARINE — Market was a little more active in the East and was rather firm. Last business was at 5½ plant for oleo. At Chicago, the market was very steady. Oleo was quoted at 5c.

OLEO OIL — Demand appeared a little better in the New York market, and prices were firmer. Offerings were well held. Extra was quoted at 5% of the control o

6%c; prime, 54 @5%c; lower grades,

At Chicago, the market was firm but routine. Extra was quoted at 5½c.

See page 35 for later markets.

LARD OIL - Market was rather quiet, with interest routine. Prices were steady. At New York, extra was quoted at 8c; extra No. 1, 7%c; No. 1, 7%c; No. 2, 7c; prime, 9%c; winter strained, 8%c.

NEATSFOOT OIL - Demand was moderate, but the market was steady. Cold pressed at New York was quoted at 13½c; extra, 8c; No. 1, 7¾c; pure,

GREASES-While no particular volume of trading was apparent in the grease market at New York the past week, routine interest was apparent week, fouther interest was apparent and a steady to firm market prevailed. While consumers were slow in following upturns, sellers' ideas were higher, the market being aided by strength in tallow and reports that cocoanut oil con-

sumers were turning to substitutes owing to the high price of the latter with the 3c tax in force.

At New York, yellow and house were quoted at 3%@3½c, according to quality. Outside greases were reported to have sold at 3½c. A white was quoted at 3½.03%c; B white, 3½.03%c; choice white, 3%.04c.

At Chicago, the market was in a firm position on greases as a result of limited offerings for both prompt and forward shipment. Consumer interest was reported fair. At Chicago, brown was quoted at 3%c; yellow, 3%@3%c; B white, 3%c; A white, 3%c; choice white, all hog, 3%@4c.

#### **By-Products Markets**

Chicago, June 21, 1934.

Blood.

Demand better and prices higher. Unit Ammonia @ 2.35

Digester Feed Tankage Materials. Inquiries more numerous. Market

Unit Ammonia Unground, 10 to 12% ammonia...\$
Unground, 8 to 10% ammonia...
Liquid stick ..... @2.00 & 10c @2.25 & 10c @1,50

Dry Rendered Tankage.

Offerings are light.

Hard pressed and exp. unground per unit protein \$ .45@.50 Soft pred. pork, ac. grease & quality, @28.00 @22.00

Packinghouse Feeds.

Little change in this market. Demand appears somewhat better.

	Per 2	Con.
Digester tankage meat meal Meat and bone scraps, 50%		30.00
Steam bone meal, 65%, special feeding, per ton Raw bone meal for feeding	25.00@	27.50 30.00

#### Fertilizer Materials.

Better demand expected. Stocks reported not large.

ported not large.

High grd. tankage, ground, 10@12%

.....\$ 2.00@ 2.10 am.
Bone tankage, ungrd., low gd., per
ton
Hoof meal

Bone Meals (Fertilizer Grades.) This market largely nominal.

#### Horns, Bones and Hoofs.

Little change; prices largely nominal. Horns, according to grade. \$60.00@90.00
Mfg. shin bones 55.00@85.00
Cattle hoofs 25.00@30.00
Junk bones 15.00@16.00 (Note—Foregoing prices are for mixed carloads unassorted materials indicated above.)

Gelatine and Glue Stocks. Market steady with last week.

Kip stock Per ton.
Calf stock @15.00
Sinews, pizzles
Horn piths 16.00@17.00
Cattle jaws, skulls and knuckles 23.00@23.50
Hide trimmings (new style) @ 6.00
Hide trimmings (old style)
Hide trimmings (old style)

#### Animal Hair.

Market a little weaker.

Summer coil and	field drie	d		 		@	%c
Winter coil dried	1			 		1 @	11/c
Processed, black,	winter,	per	lb.	 		5%@	ве
Processed, grey,	winter,	per	lb.	 		4% @	5e
Cattle switches,	each*			 9 9	0	14@	1%c

\*According to count.

#### EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, June 20, 1934.

Ground tankage is selling at \$2.15 to \$2.25 & 10c f.o.b. New York. The last sales of unground were around \$2.00 & 10c f.o.b. local shipping points. There 10c f.o.b. local shipping points. There is hardly any demand for tankage at present.

No recent sales of dried blood have been made. However, stocks are light.

The present prices of nitrate of soda to fertilizer manufacturers will contin-ue in effect after July 1 for immediate shipment only, until further notice.

#### TALLOW AND GREASE EXPORTS.

The amount of tallow exported during April was 763,226 lbs, with a value of \$36,248. Exports of other animal greases and fats including inedible tallow amounted to 7,627,779 with a value of \$276,941. In both instances Cuba received more than any other country with 658,557 lbs. of tallow and 2,376,-107 lbs. of other animal greases and

#### LARD AND GREASE EXPORTS.

Exports of lard from New York City, June 1, 1984, to June 20, 1934, totaled 7,180,114 lbs.; tallow, 560,000 lbs.; greases, none; stearine, 486,000 lbs.

utomatic Temperature Control FOR Hot Water Heaters, Hog Scalding and Dehairing, Ham and Sausage Cooking, Smoke Houses, Storage and Thawing Rooms,

Increase your profits and improve the quality of your product with Powers Automatic Temperature Control. Stop spoiled products and waste of steam due to overheating caused by errors of hand control. Write for bulletins.

40 Years of Specialization in Temperature Control

2725 Greenview Ave., Chicago—231 E. 46th St., New York ALSO 41 OTHER CITIES

POWERS REGULATOR CO.

#### ASSESS PACKERS ONLY ONCE.

Meat packers have been receiving requests to contribute to the expense of administering codes for the mayonnaise industry and the food and grocery distribution trade. According to the Institute of American Meat Packers the NRA has made no ruling that packers engaged incidentally in some other business need contribute to the expense of administering the code for that business. "Unless some such determination is made," advises the Institute, "members are acting within their rights in refusing to contribute to the expense of administering any code other than a code for the meat packing industry when adopted."

#### OLEO PRODUCTS EXPORTED.

Exports of oleo oil, oleo stock and oleo stearine from the United States during April, 1934, with countries of destination, are reported as follows:

Oleo oil, lbs.	Oleo stock, lbs.	Oleo stearine, lbs.
Belgium 151,628	8.018	
Denmark 19,129		11,395
France		36,971
Germany 5,945	*****	
Greece 46,200		
Netherlands 71,886	39.817	
Norway 118,802	71.181	3.987
Sweden 13,548	100,891	
Switzerland 24,558		
United Kingdom1,283,754	69,219	86,690
Mexico 11,769 Cuba		47,954
Peru 29,336	******	**,001
Hong Kong 18,510		
Others		
Others 12,100		
Total	289,126	192,997

Value of oleo oil exported amounted to \$100,370, eo stock to \$16,460 and oleo stearine to \$10,326.

#### WOOL SEASONALLY QUIET.

The Boston wool market is as stagnant as at any time this year. Kerr-ville wool in Texas in the amount of about 1,000,000 pounds is reported to have been turned over to an eastern mill. Estimates indicate the scoured mill. Estimates indicate the scoured basis equivalent of price paid to be in the range of 70 to 75c, delivered east. Despite the closing of this transaction at a price distinctly below the market price here, Boston holders of spot wool are asking around 80c scoured basis for average and around 83c for choice, ungraded, 12-month, Texas wools.

Wools were quoted during the week

as follows:	
Domestic Fleeces, grease basis-	
Ohio & Penn., fine clothing.         26           Ohio & Penn.,         34-blood, combing.         30           Ohio & Penn.,         34-blood, combing.         30           Ohio & Penn.,         36-blood clothing.         27           Ohio & Penn.,         36-combing.         32           Ohio & Penn.,         36-combing.         31           Ohio & Penn.,         36-combing.         23           Low,         34-combing.         27	@ 27 @ 32 @ 31 @ 28 @ 33 @ 32 @ 30 @ 29
Territory, clean basis-	
Fine staple 82 Fine, fine French combing 80 Fine, fine medium, clothing 80 4-blood, staple 81 8-blood, staple 76 4-blood, staple 70 Low, ¼-blood 58	@83 @81 @81 @82 @78 @71 @60
Texas, clean basis-	
Choice, 12 months       83         Average, 12 months       81         Fine, 8 months       76         Fall       68	@85 @82 @78 @70
California, clean basis-	
Northern	@75 @71
Pulled, scoured-	
Choice AA         .90           AA         .85           Fine A         .82           A super         .75           B super         .65	@95 @90 @85 @80 @73

#### MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., June 20, 1934.

Cottonseed meal in an active market did not hold its early gains when new highs for the movement were registered. On reports of overnight buying, the market was rapidly bid up, with November selling at \$26.00, an advance of 60c with the other months selling in line with November. The higher prices induced sufficient liquida-tion of July, which was mostly in the way of transferring into the late months to weaken prices to the extent of 20c to 50c from the early highs. Traders are looking for some relief in the way of emergency freight rates from the Memphis territory into the drought area which, if granted, will tend to bring the futures nearer the prevailing cash prices now obtainable in other territories. The close was steady, 25c higher to 35c lower.

Cottonseed was quiet and closed 10c to 50c higher.

#### APR. MARGARINE PRODUCTION.

Margarine production in April, 1934, showed a decreased of 11.8 per cent from the production of the same month a year earlier, according to figures reported by margarine manufacturers to the Bureau of Internal Revenue, as

follows: Apr.,1934, lbs.	Apr.,1933, lbs.
Uncolored margarine17,773,926 Colored margarine 248,588	20,181,102 257,465
Total production18,022,514 Uncolored margarine with-	20,438,567
drawn tax paid18,870,176 Colored margarine withdrawn	20,722,788
tax paid 37,442	35,180

#### VEGETABLE OIL EXPORTS

Exports and value of vegetable oils from the United States during April are reported by the U.S. Department of Commerce as follows:

	Lbs.	Value.
Cottonseed oil, refined	668,511	\$50,599
Corn oil	139,868	9,859
Cocoanut oil, inedible1,		35,705
Vegetable soap stock1,	,991,699	56,915

The largest amount of cottonseed oil exported to one country was 309,985 lbs. going to Cuba.

#### BULK VEGETABLE OIL RULES.

The New York Produce Exchange announces a meeting of the members of the trade in vegetable oils, waxes and fats, to be held in the managers' room, 2 Broadway, New York City, on Tuesday, June 26, 1934, at 3 p. m. to consider for adoption proposed rules to govern transactions in vegetable oils in bulk.

#### MAYONNAISE CODE FUNDS.

An amendment to the mayonnaise industry code has been approved giving the code authority power to draft a budget for NRA approval and to assess members of the industry equitably to collect necessary funds for code administration.

#### HULL OIL MARKETS.

Hull, England, June 20, 1934.—(By Cable.)—Refined cottonseed oil, 15s 3d; Egyptian crude cottonseed oil, 13s 3d.

#### COTTON OIL TRADING.

COTTONSEED OIL — Demand was moderate at New York, but there is no pressure of spot supplies. Prices were steady with future; Southeast and Val-ley crude, 4%c sales and bid; Texas,

Market transactions at New York:

#### Friday, June 15, 1934.

				S	a	1	es.		H	i	Rgh	ai	ni I	36	W		Bid	11	OS:	ing_ sked.
Spot																			a	
June												0					525	,	a	Bid
July							5		5	4	2		5	3	8		538	3	a	541
Aug.		0															542	2	a	553
Sept.															0		562			563
Oct.																	569	9	a	trad
Nov.		0		0				0									57€	,	a	581
Dec.						٠											58€	,	a	589
Jan.							8		-	56	90		6	59	0		590	)	a	trad
C.	10		3	-	-1	-	4:	-	_		-			١.	L	_	_	4	0	

Sales, including switches, 46 tracts. Southeast crude, 4½c bid.

#### Saturday, June 16, 1934.

Spot													a	
June												525	a	Bid
												540		
												546		
Sept.											٠	562	a	564
Oct.											٠	570	a	574
Nov.												578	a	583
Dec.												588	a	592
												591		
C.	1.	~			1.	- 1	12.		-	_	-1		0	

Sales, including switches, tracts. Southeast crude, 41/2c bid.

#### Monday, June 18, 1934.

a	Bie
a	Rie
8	549
a	
a	
a	
8	
a	
	a a a a a

Sales, including switches, 21 conacts. Southeast crude, 4½c bid. tracts.

#### Tuesday, June 19, 1934.

Spot																a	
June													5	5	0	a	Bi
July				1	4		5	6	0	5	6	0	5	5	8	a	56
Aug.													5	6	2	a	57
Sept.					7		5	7	4			1	5	7	8	a	58
Oct.							E	58	39	5	17	9	E	58	39	a	tra
Nov.	0				1		E	8	7	5	8	7	5	9	5	a	60
Dec.				1	12	1	-	60	)7	24.5	58	17	-	3(	)6	a	tra
Jan.				1	.0		-	30	2	6	0	1	6	60	8	a	61

Sales, including switches, 57 con-acts. Southeast crude, 4½c bid. tracts.

#### Wednesday June 20 1934

												1001		
Spot		 											a	
June					0							550	a	Bid
July		 		1	8			2				558	a	560
Aug.		 										562	a	572
Sept.		 		1	3	Ę	58	5	5	7	3	580	a	582
Oct.		 			7	1	59	0	5	8	2	587	a	591
Nov.		 										594	a	600
Dec.					26			7	-	50	8	605	a	trad
Jan.												608	a	612

Sales, including switches, 64 con-Southeast crude, 4% c sales and tracts. bid.

#### Thursday, June 21, 1934.

July					557	552	555		
Aug.						567	562	a	568
Sept.						574	576	a	
Oct.						583	583	a	584
Dec.						600			
					606	606	605	a	607

See page 35 for further markets.

# Vegetable Oil Markets

WEEKLY REVIEW

Trade Active — Market Firm — Crude Tight—Cash Trade Moderate—Crop Reports Mixed—Weather Somewhat

was is no were

Val-Texas,

sing— Asked.

a Bid

a trad

con-

Bid

542

592 a

595

Bid

571 576 a 587

596

601 a 21 con-

Bid

584

9 a trad

6 a trad

57 con-

5 a 604

8 a 610

bid.

a 0 a Bid 8 a 2 a 572 0 a

7 a 4 a 591 600 05 a trad 8 a 612 64 consales and

05 a 607

arkets.

ovisioner

34.

bid.

con

a 581

a 589 a trad

id.

a. a a

a 564

a 574 a 583

541

553

Operations in cottonseed oil futures the past week were on a fairly large scale and the market displayed a firm tone. December and January reaching new season's highs. There was an increase in commission house and professional absorption, the result of strength in cotton and lard, but advances in oil were checked when the outside markets suffered a setback.

Price fluctuations in oil, however, were not extensive, the market ruling slightly better than the previous week. There was considerable changing over from July to later months by specula-tive interests, but houses with refiners' connections readily absorbed the near-bys against sales of the later months. A lack of fresh hedging pressure on the market partly accounted for the steadiness, but strength in hogs, a somewhat firmer lard situation and contentions that May and June thus far have been too wet to produce a large cotton crop mainly accounted for the market's ac-

There are many in the trade who argue that a poor May and June start is against bumper yields per acre. This feature came in for much attention, particularly as there was little new as particularly as there was little new as far as the old oil situation was concerned. There was a complete lack of pressure of crude oil, with the result that the market rose to 4%c sales in the Southeast and Valley with the latter price bid. In Texas, 4%c was bid. Cash oil demand continued fairly good but was mostly routine, with indications pointing to the probabilities that dis-tribution thus far this month continued to run somewhat behind a year ago.

#### Oil Helped by Lard and Hogs.

The bulge in top hogs at Chicago to 5.15c, the best level since October last year, failed to have any undue influence on lard other than to make for a slightly better market. It was apparent, however, that there was more specula-

tive confidence in lard and oil for the long pull even in face of a sharp gain in lard stocks at Chicago, the first half of June. Lard stock at Chicago on June 15 totaled 124,638,000 lbs., compared with 62,264,000 lbs. last year.

This confidence is predicated entirely upon the confident belief that the hog population of the country will be sharply reduced this year, and that there will be a marked falling off in lard and meat production. With the cotton crop limited to 10,000,000 bales, the probabilities are for no undue oil production, also owing to the reduced acreage, a small cotton cutturn could easily result small cotton outturn could easily result with unfavorable climatic conditions.

The oil trade is watching closely the weather in the cotton belt and paying quite a little attention to increasing complaints of boll weevil. At the same time, there is a tendency to keep a watchful eye upon developments in lard.

SOUTHERN MARKETS

New Orleans

(Special Wire to The National Provisioner.)

New Orleans, La., June 21, 1934.— Cotton oil was more active. Futures Cotton oil was more active. Futures were up about twenty points the past week. Crude was higher at 4%c lb. for Valley and 4½c lb. for Texas, with demand good and offerings light. demand good and offerings light. Bleachable was firm at around 5%c lb. loose New Orleans with demand increasing. Soapstock was steady. Crop deterioration reports were more widespread. Hogs, lard and weather are influencing cetter oil at present influencing cotton oil at present.

Memphis

(Special Wire to The National Provisioner.)

Memphis, Tenn., June 22, 1934. — Crude cottonseed oil, \$4.50@4.75; fortyone per cent protein cottonseed meal, \$23.00b; loose cottonseed hulls, \$8.00.

#### Dallas

(Special Wire to The National Provisioner.)

Dallas, Tex., June 21, 1934.—Prime cottonseed oil, 4½c lb.; forty-three per cent meal, \$26.00; hulls, \$11.00.

The weekly weather report said conditions affecting cotton showed no important change during the past week. Excessive rains resulting from a tropical storm did more or less damage in the lower Mississippi Valley, but the area appreciably affected was comparatively small.

COCOANUT OIL—Quiet conditions were again reported in this market, and values, as a result, were difficult to quote. Some reported a lack of fresh cable advices. At New York, spot oil was quoted at 2%c; shipment, nominally 2%c. With the excise tax of 3c, the high price was reported unattractive to consumers and, it was said, they are turning to substitutes.

CORN OIL—Market was distinctly ronger, influenced somewhat by stronger, influenced somewhat by strength in crude cotton oil. Earlier in the week sales of corn oil at 4%c Chicago were reported, but sellers later withdrew and bids at 4%c failed to attract sellers.

SOYA BEAN OIL-Market was quiet but steady and quoted at 5½@6c f.o.b. western mills. Indications were that prices could be shaded on bids.

PALM OIL - Nominal conditions ruled the market again the past week.
Offerings were unusually light. Consumer interest, however, was small, and buyers reported they were well filled up at the moment. At New York, Sumatra oil was quoted at 2½c; spot Nigre, 3¼c; shipment Nigre, 2.95c.

PALM KERNEL OIL—Market was quiet and nominally unchanged at 2% @2%c bulk in bond New York, with shipment oil available at %c less.

OLIVE OIL FOOTS-Demand was routine, but the market was steady and quoted at 71/4@71/2c New York.

RUBBERSEED OIL-Market nomi-

SESAME OIL-Market nominal.

PEANUT OIL—Announcement by the AAA that no change in prevailing min-imum prices to growers would be made during the crop marketing season had a steadying effect on peanut oil, but trade was rather limited, and prices were quoted at 5½c f.o.b. southern





# CORRUGATED AND SOLID FIBRE SHIPPING CASES

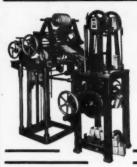
10 plants—7 paper board mills... a total capacity of 1500 tons per day.

Container Corporation customers are served quickly and efficiently ... not only during normal times, but also when unforeseen conditions arise. Quality is never sacrificed.

Nation-wide service means speed and economy.

# CONTAINER CORPORATION OF AMERICA

GENERAL OFFICES — 111 WEST WASHINGTON STREET, CHICAGO MILLS AND FACTORIES AT STRATEGIC LOCATIONS



# THERE IS A PETERS PACKAGER

for every production!

PETERS can solve your packaging problem with a machine that exactly fits your production! PETERS Packaging Machines are available in all sizes, with hand or automatic feed. And you can build your packaging department, step by step, with the assurance that added units will perform in exact har-

mony and pay for themselves through savings.

Write for details

# PETERS MACHINERY CO.

4700 Ravenswood Ave., Chicago

Above: Automatically-fed Standard Forming and Lining Machine.

Below: PETERS Junior Forming and Lining Machine.



#### A Flavorable Food Talk



Fine for Canned Foods
Excellent for Meat Seasonings
Perfect for Salad Dressings

Use the PURE JUICE

It is more desirable

We Produce Onion Juice Also

SEASLIC, Inc.

1415-25 W. 37th Street, Chicago, Ill.

### Week's Closing Markets

#### FRIDAY'S CLOSINGS

#### Provisions.

The market for hog products was barely steady the latter part of the week, being influenced by liquidation due to grain weakness. Hogs were firm with the top at \$5.15 which was off 10c from the best of the week, but western run was comparatively light. Warm weather interfered again with cash trade.

#### Cottonseed Oil.

ETERS

lk

ings

o, Ill.

rovisione

Cotton oil was active with slightly cotton oil was active with slightly easier trade. Some mixed selling on easier lard and cotton. Better weather in the South but weevil complaints checked declines. Crude was firm; Southeast, 4%c bid; Valley, 4%@4%c; Texas, 4½c bid.

Quotations on bleachable cottonseed oil at New York Friday noon were: June, 5.50b; July, \$5.55@5.56; Aug., \$5.58@5.67; Sept., \$5.72@5.74; Oct., \$5.58@5.67; \$5.78@5.80; Nov., \$5.88@5.95; Dec., \$5.99@6.01.

#### Tallow.

Tallow, extra, 3%c lb. f.o.b.

Stearine, 5%c lb. plants.

#### Friday's Lard Markets.

New York, June 22, 1934. - Lard. prime western, \$4.40@4.50; middle western, \$4.20@4.30; city, 4%c; refined Continent, 4%c; South American, 4%c; Brazil kegs, 4%c; compound, car lots,

#### BRITISH PROVISION MARKETS.

#### (Special Cable to The National Provisioner.)

Liverpool, June 22, 1934. - General provision market quiet and unchanged; fair demand for hams and lard. Quotations unchanged for spot lard, balance of quoted contracts unchanged to 6d lower; English cuts remain unchanged from previous week.

changed from previous week.
Friday's prices were as follows:
Hams, American cut, 86s; hams, long cut, 84s; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 73s; Wiltshires, unquoted; Cumberlands, exhausted; Canadian Wiltshires, 76s; Canadian Cumberlands, 68s. Spot lard was quoted at 24s 6d.

#### LIVERPOOL PROVISION MARKETS.

Arrivals of Continental bacon in the United Kingdom for the week ended June 6, totaled 53,270 bales against 49,707 bales the previous week and 73,-640 bales a year earlier. Prices of first quality product at Liverpool, June 6, with comparisons are as follows:

	Lannagan 6	470 000 7	OTTO ALD	
		1934.		1933.
Danish g	green bellies.	20.50	10 50	\$10.6
American	green sides a short green ha	17.95 ms. 19.22	16.89 19.14	11.00
American	refined lard	5.52	5.49	8.44

WHEN YOU WANT A GOOD MAN, read the Classified advertising pages of THE NATIONAL PROVISIONER.

#### HOG WEIGHTS AND COSTS.

Average weight and cost of hogs purchased at 10 of the principal public markets of the United States by packers and shippers during May, 1934, with comparisons, are reported by the U. S. Department of Agriculture:

	Mag	y, 1934.	Apr.	, 1934.	May,	1933.
	Wt. Lbs.	Cost Per cwt.	Wt. Lbs.	Cost Per cwt.	Wt. Lbs.	Cost Per cwt.
Chicago East St. Louis Kansas City. Omaha Sioux City. So. St. Joseph So. St. Paul. Denver Fort Worth. Wichita	281 204 215 246 241 225 226 224 205 211	\$3.51 3.33 3.19 2.95 2.94 3.16 3.03 3.09 3.29 3.04	231 210 224 251 247 236 219 230 208 219	\$3.85 3.78 3.45 3.29 3.35 3.41 3.48 3.36 3.64 3.36	250 216 231 268 267 243 247 224 206 221	\$4.51 4.41 4.21 4.12 4.11 4.18 4.13 4.14 3.87 3.97

#### CASINGS IMPORTS AND EXPORTS.

Imports and exports of casings dur-ing April, 1934, with countries of origin and destination, are reported by the Bureau of Foreign and Domestic Commerce as follows:

#### IMPORTS.

Weasands,

		bladders,	
	lamb and goat lbs.	intes- tines. lbs.	Others. lbs.
Denmark			8,530
France	. 1,300		
Germany			16,847
Sov. Rus. in Eur			
Un. Kingdom		****	2,720
Canada		364	46,337
Argentina	. 35,129	425	310,330
Brazil	. 3,907	1,030	99,266
Chile			85,505
Peru		0.000	07 007
Uruguay		3,250	67,367
Br. India			14,559
China			
Iraq		****	
Persia			
Syria			****
Turkey			16,109
Australia	222 811	****	12,235
Morocco	18 809		12,200
Others		****	7,689
Others	. 1,000		*,000
Motel .	674 183	5.089	687 494

Sheep, lamb and goat casings imported during April were valued at \$782,672; weasands, bladders and intes-tines at \$1,769 and other casings at

#### \$95,514.

	Hog casings. lbs.	Beef casings.	Others.
Belgium	9.285	13,617	
Denmark		9,000	
France	12,458	31,342	1,319
Germany	313,191	712,919	21,165
Italy	7,125	572	
Netherlands	6,302	185,744	
Norway		26,720	
Poland & Dan	6,165		
Spain	14,416	6,300	
Sweden	4,132	69,541	
Un. Kingdom	130,862	6,639	8,611
Canada	67,928	5,965	21,231
Panama		3,092	
Cuba	924	1,202	1,740
Australia	96,199		*****
New Zealand	43,480		
Un. of So. Africa	6,304		
Others	433		1,198
Total	719,204	1,072,653	55,264

#### ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to June 22, 1934, show exports from that country were as follows: To the United Kingdom, as Johnws: To the United Kingdom, 149,313 quarters; to the Continent, 2,342. Exports the previous week were: To England, 128,962 quarters; to Continent, 9,932.

#### U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended Friday, June 16, 1934, as reported to THE NATIONAL PROVISIONER:

Week ended June 16,	Prev. week.	Cor. week, 1933.
Chicago 115.893 Kansas City, Kans. 62.169 Omaha 44,069 St, Louis & East St. Louis 61,069 Si Louis & East St. Louis 61,069 Si Louis 62,184 St. Joseph 22,738 St. Paul 29,703 N. Y. Newark & J. C. 34,754	182,836 105,795 70,214 95,396 46,665 47,616 46,069 36,674	159,203 82,809 53,960 85,686 34,055 35,415 36,489 29,915
Total398,616	631,265	517,632

#### CURED MEAT PRICES.

Cured pork prices at Chicago for May, 1934, with comparisons, are re-ported by the Bureau of Agricultural Economics as follows:

#### CURED PORK AND PORK PRODUCTS. May, Apr., May,

Hams, smoked, reg. No. 1-	1934.	1933.
8-10 lbs. avg\$16.10	\$15.69	\$13.85
10-12 lbs. avg 16.03	15.25	13.43
12-14 lbs. avg 15.77	14.62	13.20
14-16 lbs. avg 15.77	14.62	13.05
Hams, smoked, reg. No. 2-		
8-10 lbs. avg 15.10	14.25	12.63
10-12 lbs. avg 15.10	14.50	12.25
12-14 lbs. avg 15.10	14.25	11.93
14-16 lbs. avg 15.05	14.25	11.95
Hams, smoked, skinned, No. 1-		
16-18 lbs. avg 16.35	15.41	13.80
18-20 lbs. avg 16.55	15.31	13.78
Hams, smoked, skinned, No. 2-		
16-18 lbs. avg 15.35	14.62	12.80
18-20 lbs. avg 15.05	13.31	12.75
Bacon, smoked, No. 1 dry cure-		
6- 8 lbs. avg 18.65	18.50	15.47
8-10 lbs. avg 18.30	18.00	14.60
Bacon, smoked, No. 1, S. P. cure-		
8-10 lbs. avg 16.55	16.25	12.57
10-12 lbs. avg 16.25	15.62	12.22
Picnics, smoked,		
4- 8 lbs. avg 11.10	11.56	9.15
Backs, dry salt,		
12-14 lbs. avg 6.25	6.19	6.30
Lard-		
Refined, H. W. tubs 7.00	7.50	7.28
Substitutes 7.45	7.44	7.35
Refined, 1-lb. cartons 7.50	8.00	7.90

#### FEDERAL RELIEF MEAT STOCKS.

Approximately 37,000,000 lbs. of pork and lard are being held by packers for the account of the Federal Surplus Relief Corporation on awards issued from time to time for the purchase of hogs for Wiltshire sides and for commercial meat cuts and lard. Of this total there

												Lbs.
Wilts	hi	r	е	si	de	es	3 -				. 2	28,354,000
												6,044,000
Lard												2,530,000

Product resulting from the emergency pig and sow slaughter campaign of last fall has been distributed.

#### LARD AND MEAT EXPORTS LOW.

Changes in the index of exports of agricultural commodities during March compared with those of the same month in each of the past two years include lard with an index in March, 1934, of 100 as against 121 a year ago and 109 in March, 1932. The index of ham and in March, 1932. The index of ham and bacon exports at 25 compares with 25 a year ago and 17 two years ago. "Other animal products" showed an index of 59 against 63 last year and 58 two years ago. Dairy products and eggs stood at 88 against 76 last year and 100 in March, 1932.

## Live Stock Markets

#### CHICAGO

Reported by U. S. Bureau of Agricultural

Chicago, June 21, 1934.

CATTLE-Compared with last Friday: Strictly good and choice medium weight and weighty steers, 15@25c higher and at new high for season. Comparable grade of light and long yearlings, and best weighty heifers and mixed yearlings showed a comparable mixed yearlings showed a comparable advance. Extreme top weighty steers, \$10.35; several loads, \$10.25. There were not many weighty steers in crop; best long yearlings, \$9.60; light yearlings, \$9.35, latter scaling 1,025 lbs., heavy heifers, \$7.75; light heifers, \$7.00. Common and medium grade killing steers were at a new high early in yearly meager supply of strictly good. week; meager supply of strictly good beef cows, steady; lower grade fat cows, along with cutters, 25@40c lower; bulls, steady; vealers, 50@75c lower. Receipts included approximately 10,000 drought cattle and calves purchased on federal account.

HOGS—Compared with last Friday: Market generally 40@50c higher on all classes. A sharp supply curtailment was main influence in advance of \$1.50 was main influence in advance or \$1.50 in two weeks. Closing top, \$5.25, highest since last October; late bulk better grades scaling 220 to 340 lbs., \$5.05@ 5.15; extreme weights, \$5.00 down; 170 to 210 lbs., unevenly \$4.50@5.05; light lights, \$4.00@4.50; pigs, \$3.00@3.75; packing sows, \$4.10@4.50.

SHEEP-Compared with last Friday: Spring lambs and yearlings, strong to 25c higher, quality and sorts considered; aged sheep, steady. Supply on sale locally was exceedingly small, but aggregate totals were about in line with first four days of last week. Range spring lambs absent in local supply; week's bulk natives to larger interests, \$9.00 lightly sorted; few choice to small killers, \$9.25; week's practical extreme, \$9.35; common throwouts, \$6.00@6.50, few \$7.00; yearlings, \$6.60@7.50; bulk, \$7.00 upward; ewes, \$1.00@2.25 most-

#### KANSAS CITY

Reported by U. S. Bureau of Agricultural Economics.

Kansas City, Kans., June 21, 1934.

CATTLE-Demand for better grade of fed steers and yearlings was fairly dependable all week, and values held at fully steady levels as compared with

last Friday, with spots on yearlings scaling under 1,000 lbs., 15@25c higher. Plain shortfed and grassers were rather slow, with closing levels steady to 25c lower. Choice 1,464-lb. fed steers brought \$8.85 for top, while several loads of 1,075- to 1,285-lb. weights went at \$8.25@8.75. Most of the fed offerings cleared from \$6.00@8.00, while straight grassers ranged from \$3.75@6.25. Fed heifers and mixed yearlings Fed heifers and mixed yearlings are strong to 25c higher, and slaughter cows are strong to 15c over a week ago. Bulls advanced another 25c dur-ing the week, but vealers met a slow 50c@\$1.00 lower rates; top at kinds, \$5.00 down.

HOGS-Limited supplies at all markets influenced further strength in the market, and substantial advances were registered. Closing prices locally are 35@50c higher for the week, with new high levels for the year reached on the final session. Late top rested at \$4.85 on choice 210- to 290-lb. averages, highest since middle of last October. Late sales of desirable 180- to 325-b. weights ranged from \$4.70@4.85, while better grades of 130- to 170-lb. averages were taken at \$3.50@4.70 according to weight and finish. Packing sows shared the full upturn in values, w throwouts selling from \$3.85@4.35.

SHEEP - Some strength developed late in the week on fat lambs, and closing prices are around 25c higher. Best natives sold up to \$9.25, with others at \$9.00 down. Choice Idaho springers made \$9.00 on mid-week session. Clipped yearlings are strong to 10c higher, with top at \$7.00, bulk selling from \$6.50@6.90. Mature sheep ruled strong, with odd lots fat ewes going at \$2.00 and down.

#### **OMAHA**

Reported by U. S. Bureau of Agricultural

Omaha, Neb., June 21, 1934.

CATTLE-Fed steers and yearlings are only slightly changed for the week, current prices ruling steady to 25c lower, medium to good light steers and er, medium to good light steers and yearlings showing the decline. Weighty steers and choice grades all weights held mostly steady. Light heifers are weak to 25c lower; other she stock, fully steady. Bulls are 15@25c higher, and vealers weak to 50c lower. Choice long yearlings sold up to \$8.65; choice weighty steers \$9.50 a new high since weighty steers, \$9.50, a new high since October, 1932. Small lots of heavy heifers sold up to \$7.00.

HOGS - General market 40@50c HOGS — General market 40@50c higher than Saturday. Thursday's top, \$4.70; bulk 190 to 340 lbs., \$4.50@4.65; heavier weights and plain kinds, down to \$4.25; 170 to 190 lbs., \$4.25@4.50; light lights, \$3.50@4.00; packing sows, \$3.90@b.15; stags, \$2.550@3.25.

SHEEP—Light receipts and stronger dressed trade contributed to full 25c advances in fat lambs and sheep this advances in fat lambs and sheep this week. Late bulk native lambs and fed wooled Californias cleared at \$9.00, most fed shorn Californias brought \$8.65@8.75. Load lots yearlings late were released at \$6.65 with strictly choice kinds eligible up to \$7.00. Light ewes in load lots made \$2.25, but for the most part brought \$2.00 down.

#### ST. LOUIS

Reported by U. S. Bureau of Agricultural

East St. Louis, Ill., June 21, 1934.

CATTLE-Compared with last Friday, fed steers were steady; grassers, 15@25c lower; good and choice grade yearlings and heifers, 25c higher; others, steady; cowsuff, unchanged; sausage bulls, 10c higher; vealers, \$1.00 lower. Bulk of steers brought \$5.65@ 7.65, 1,349-lb. steers scoring \$8.25 and 1,019-lb. yearlings, \$8.00. Most mixed yearlings and heifers cashed at \$4.50@ 6.35, with top heifers \$6.75 and best grade yearlings \$6.60. Cows were most numerous at \$2.75@3.50; top, \$4.50; low cutters, \$1.50@2.00. The session closed with top sausage bulls \$3.25; top vealers, \$4.75.

HOGS-Hog prices showed considerable fluctuation during the current week, with small net change recorded except on light lights and pigs. Comexcept on light lights and pigs. Compared with last Friday, most hogs, 180 lbs. and up, sold steady, with others strong to 25c higher. Some light pigs were up 50c; sows, 10@15c higher. Top reached \$5.10 Wednesday; Thursday's top, \$5.00; 180 lbs. up, largely \$4.80@4.95; 150 to 170 lbs., \$4.35@4.75; 130 to 150 lbs., \$3.60@4.50; 110 to 120 lbs., pigs \$3.25@3.50; sows, \$3.65@4.00. One year ago this week top varied from \$4.50@4.60.

SHEEP—Lamb prices showed a decline the current week, values being around 25c lower than last Friday on good and choice kinds. Others and sheep held steady. A few closely sorted lambs reached \$9.50 at the best time with eleging top \$9.25; bulk late time, with closing top \$9.25; bulk late to packers \$8.50@8.75. Throwouts were maintained at \$4.50; fat ewes, downward from \$2.25.

#### SIOUX CITY

Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., June 21, 1934.

CATTLE-Sellers controlled fat cattle trade on most sessions this week, and a general 25c upturn developed. Choice medium weight beeves brought \$9.00, long yearlings sold up to \$8.50, and the majority cashed at \$6.00@7.75. Choice heavy heifers ranged up to \$7.00. Beef cows bulked at \$3.00@4.25, and most low cutters and cutters late turned at \$1.75@2.75. Vealers eased off and toward the close local packers generally stopped at \$5.00. Bulls ruled strong to 25c higher, and medium grades reached \$3.00.



Oldest and Largest ~ Buyers Exclusively Detroit, Mich. Dayton, Ohio La Fayette, Ind. Louisville, Ky. Cincinnati, Ohio

Nashville, Tenn. Omaha, Neb. Montgomery, Ala. Sioux City, la.

HOGS-Continued broad demand resulted in further price advances. Compared with last Friday, all slaughter classes showed 30@40c upturns. Actrest of advance, on Wednesday, values soared to highest levels since last Octobulk of better grade, 190- to 320-lb. butchers ranged \$4.35@4.60, with big weights down to \$4.20. Better 150- to 180-lb, selections cashed at \$3.50@4.25, with plainer kinds down to \$3.00 and below. Medium grade 180- to 250-lb. offerings cleared mainly at \$4.00@4.35. Packing sows moved readily at \$4.00@ 4.15; few lightweight sows, up to \$4.20.

@50e

top,

inds,

.25@ cking

3.25.

onger

l 25c

d fed

\$9.00.

bught

late

Light it for

tural

934.

Frissers. grade

igher;

i; sau-

\$1.00

\$1.00 5.65@ 25 and mixed

d best

e most

0; low closed

p veal-

nsider-

current ecorded

Com-

gs, 180 others

ht pigs r. Top rsday's \$4.80@ 75; 130 20 lbs., 5@4.00. ed from

d a debeing

iday on ers and closely the best ulk late

ats were , down-

cultural

1934.

fat catis week,

eveloped. brought to \$8.50, 00@7.75.

to \$7.00. 4.25, and

te turned

off and generally

strong to

s reached

visione

SHEEP-Receipts were light at all mid-western markets this week, but demand for dressed lamb and mutton was not urgent. Compared with last Fri-day, current prices are mostly 25c higher for spring lambs and yearlings. The week's top for native springers reached \$9.00, with most sales late at \$8.75@ 9.00. Medium to choice Idahos cashed at \$8.40@8.50, while choice fed clipped Californias made \$8.85. Choice year-Californias made \$5.55. Choice year-lings cleared at \$6.75, with medium to good kinds \$6.00@6.50. Shorn ewes closed around 25c higher, with most sales weighty offerings at 75c@\$1.25; a few choice handyweights, up to \$2.00.

#### CORN BELT DIRECT TRADING.

Reported by U. S. Bureau of Agricultural

Des Moines, Ia., June 21, 1934.

Hog prices at 22 concentration points and 7 packing plants in Iowa and Minnesota moved upward sharply this week, soaring to the highest levels since last October. Receipts continued light, and demand was broad from all light, and demand was broad from all interests. The result was that late quotations were generally 40@45c over last week's close. Late bulk good to choice 220 to 300 lbs., \$4.40@4.75, with strictly long railed consignments to \$4.80 and occasionally above; 310- to 350-lb. butchers, largely \$4.25@4.70; 180 to 220 lbs., unevenly \$4.10@4.70; better grade light lights, \$3.00@4.00; packing sows, \$3.55@3.95; few, \$4.00; big weights, down to \$3.40. down to \$3.40.

Receipts unloaded daily for the week ended June 21, were as follows:

											This week.	Last week.
Fri., June	15.				 						16.900	22,100
Sat., June	16.				 		Ĺ	ì	ì	Ì	23,200	22,400
Mon., June	18.										42,400	43,000
Tues., June	19.										9.800	9,900
Wed., June	20.										17,800	14,400
Thurs., Jun	le 2	1.			 						16,100	13,400

#### ST. PAUL

By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.

So. St. Paul, Minn., June 20, 1934.

CATTLE-Compared with Friday of last week, strictly good to choice slaughter steers and she stock ruled steady to strong; others mostly weak to 25c lower. Bulls held around steady. Vealers lost 50c@\$1.00. Mediumweight fed steers made \$6.00@8.00 according to quality, the best, \$8.35. Most yearlings and light steers were taken at \$5.00@7.00; small lots, \$7.50@8.00. Common sorts ranged down to \$3.25. Strictly good to choice heifers realized \$5.50@6.50 in load lots, merely warmed-\$5.50@6.50 in load lots, merely warmed-up kinds, down to \$4.00. Good beef cows earned \$3.75@4.50 sparingly; choice grain-feds, up to \$5.00; most in-be-tween grades, \$2.50@3.50; cuttery cows down to \$1.50. Bulls sold mainly around \$2.50@3.00, odd head to \$3.25. Desirable yealers late turned at \$4.00 @5.00; choice selections early topned at @5.00; choice selections early topped at \$6.00.

HOGS-Hog prices advanced sharply again this week, better 170- to 290-lb. averages selling today at \$4.50@4.75; a few to \$4.80; heavier weights and medium grades downward to \$4.15; most light lights \$4.00@4.60; bulk pigs \$3.00@4.00; packing sows \$3.85@4.00.

SHEEP—Spring lambs have advanced 25c this week, better grade natives today earning \$8.75; throwouts, \$5.00@6.00. Good to choice yearlings brought \$6.50, common to good kinds, \$4.75@6.25, most slaughter ewes, \$1.00

#### RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended June 16, 1934:

Week ended June 16         .142,000         284,000         125,000           Previous week         .175,000         466,000         154,000           1933         .146,000         424,000         181,000           1932         .115,000         382,200         200,000           1930         .159,000         495,000         188,000           1929         .130,000         475,000         188,000           Hogs at 11 markets:         Week ended June 16         .340,000           Previous week         .536,000           1933         .497,000           1932         .382,000           1932         .382,000
Previous week         1.75,000         466,000         154,000           1933         1.46,000         424,000         181,000           1932         1.15,000         322,000         200,000           1931         161,000         392,000         217,000           1939         159,000         405,000         198,000           1929         130,000         475,000         198,000           Hogs at 11 markets:         Week ended June 16         340,000           Previous week         536,000         497,000           1983         497,000         497,000
1933     1.46,000     424,000     181,000       1932     1.15,000     323,000     200,000       1931     161,000     392,000     217,001       1939     1.59,000     475,000     198,000       1929     1.30,000     475,000     198,000       Hogs at 11 markets:       Week ended June 16     340,000       Previous week     536,000       1933     497,000
1932     115,000     323,000     200,000       1931     161,000     392,000     217,000       1939     159,000     495,000     198,000       1929     130,000     475,000     198,000       Hogs at 11 markets:       Week ended June 16     340,000       Previous week     536,000       1983     497,000
1931     161,000     392,000     217,000       1939     159,000     495,000     198,000       1929     130,000     475,000     198,000       Hogs at 11 markets:     Week ended June 16     340,000       Previous week     536,000       1983     497,000
1930     159,000     405,000     198,000       1929     130,000     475,000     198,000       Hogs at 11 markets:       Week ended June 16.     340,000       Previous week     536,000       1983     497,000
1929 . 130,000 475,000 198,000 Hogs at 11 markets: Week ended June 16
Week ended June 16
Previous week
1933497,000
1933
1000
1931440,000
1930470,000
1929551,000
At 7 markets: Cattle. Hogs. Sheep.
Week ended June 16186,000 393,000 198,000
Previous week
1933190,000 599,000 331,000
1932
1931

#### LIVESTOCK PRICES COMPARED.

Livestock prices at Chicago during May, 1934, with comparisons:

May, Apr., May, 1934, 1933.

SLAUGHTER CATTLE AND VEALERS.

Steers-				
550-900 lbs.,	Choice \$ Good Medium . Common .	7.15 $6.46$ $5.61$ $4.82$	\$ 7.37 6.59 5.63 4.72	\$ 7.06 6.21 5.34 4.63
900-1,100 lbs.,	Choice Good Medium . Common .	8.04 6.91 5.84	7.47 6.66 5.68	7.06 6.22 5.38
1,100-1,300 lbs.,	Common	4.96 8.79 7.67 6.51	4.78 7.61 6.96 5.94	4.67 7.02 6.26 5.42
1,300-1,500 lbs.,	Choice Good	9.08 8.11	7.65 6.86	6.64 5.89
Heifers—				
550-750 lbs., 750-900 lbs.,	Choice Good Com.&med.	6.30 5.63 4.29	6.06 5.47 4.35 5.82	5.91 5.43 4.55
Cows-	Good.&ch. Com.&med.	6.12 4.43	4.38	5.52 4.56
		4.40	4.44	0.00
Common & med Low cutter & d	lium	$\frac{4.46}{3.31}$ $\frac{2.06}{3.00}$	4.14 3.29 2.34	3.80 3.35 2.68
Good (beef) Cutter, com. &		3.43 2.93	3.49 3.12	3.42 3.02
Vealers-				
Good & choice		5.97 4.70 3.48	5.94 4.60 3.58	5.72 4.82 3.75
Calves, 250-500 lb	. —	0.40		0.10
Good & choice. Com. & med		$\frac{4.75}{3.50}$	4.48 3.36	4.25 3.15
	Hogs.			
Light light, 140-	160 lbs.—			
Good & choice.		3.27	3.74	4.34
160-180 lbs., g 180-200 lbs., g	ood & ch	$\frac{3.49}{3.59}$	$\frac{3.94}{4.01}$	4.56 4.69
Medium weight— 200-220 lbs., g 220-250 lbs., g	ood & ch	3.64 3.66	4.02 4.02	4.71 4.71
Heavy weight-				
250-290 lbs., g 250-350 lbs., g Packing sows—	ood & ch	$\frac{3.64}{3.55}$	$\frac{3.94}{3.82}$	4.68 4.63
275-350 lbs. o	rood	8.12	2.26	4 98
275-350 lbs., a 350-425 lbs., go 425-550 lbs., go 275-550 lbs., r	od	3.00	3.36 3.26	4.28 4.21
425-550 lbs., ge	oodboc	2.87	3.16	4.13
275-550 lbs., r	nedium	2.76	3.07	4.02
Slaughter pigs. : Good & choice		2.46	2.92	3.91
LA	MBS AND S	HEER		
Charles No. 1				
Spring lambs—				
Medium		10.62 9.96 9.15	****	7.44 6.72 5.96
Lambs—				
90 lbs. down, 90-98 lbs.,	Gd. & ch. Com.&med. Gd. & ch.	8.43 7.22 8.34	9.49 8.24 9.37	6.38 5.34 5.98
98-110 lbs.,	Gd. & ch.	0.0%	8.01	5.77
Yearling wethers				,
90-110 lbs., Ewes—	Gd. & ch. Medium	6.62	$\frac{8.12}{7.01}$	4.91 3.97
		0.1-	4.00	
90-120 lbs., 120-150 lbs., All wts.,	Gd. & ch. Gd. & ch. Com.&med.	3.15 2.91 2.16	4.55	2.74 2.47 1.87

## BEN SHEPPARD

Order Buyer of Live Stock

Springfield, Mo.

Telephone 2322

Order Buyer of Live Stock

L. II. McMURRAY

Indianapolis, Indiana

#### HOGS—SHEEP—CALVES—CATTLE L. SPARKS & CO.

National Stock Yards, Ill.—Phone East 6561 Mississippi Valley Stock Yds., St. Louis, Mo. Phone Colfax 6000 or L. D. 299 Springfield, Mo.-Phone 2839

### HOG BUYERS ONLY Watkins-Potts-Walker

National Stock Yards Illinois Phone East 21

Indianapolis Indiana Phone Lincoln 2007

#### SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVI-SIONER show the number of livestock slaughtered at 16 centers for the week ended June 16, 1894.

CA'	TTLE.		
	Week ended, June 16.	Prev. week.	Cor. week, 1933.
Chicago Kansas City Omaha Louis St. Joseph Sloux City Wichita Fort Worth Philadelphia Indianapolis New York & Jersey Cit Oklahoma City Cincinnati Denver St. Paul Milwaukee	19,796 23,080 13,639 9,243 9,843 1,556 8,930 1,780 1,780 3,260 3,593 3,490 10,498 3,486	36,254 24,146 22,492 16,837 11,334 9,546 2,582 1,767 2,024 8,134 1,946 4,942 3,805 11,015 4,457	28,711 23,963 20,310 15,760 7,641 9,969 2,153 4,826 1,580 1,519 8,296 4,074 2,329 9,504 2,329
Total	151,224 OGS.	161,281	145,665
Chicago		154,098	150,854
Chicago Chicag	62,169 34,812 28,134 19,912 21,380 4,423 6,332 16,067 12,483 y, 34,131	105,795 63,700 53,957 43,223 36,582 9,810 15,356 28,901 35,657 5,226	82,909 53,148 62,014 35,390 32,250 12,734 10,168 14,859 29,134 31,549 9,068

Cincinnati       13,18         Denver       10,18         St. Paul       18,07         Milwaukee       7,22	57 14,869 70 30,050 80 15,647	19,545 10,909 26,280 6,582
Total385,30	06 631,179	587,402
SHEEP.		
Chicago 32,14	19 44,796	47,139
Kansas City 19,24	14 20,045	37,910
Omaha 18.19	99 25,413	25,904
East St. Louis 14,94	19 23,974	29.618
St. Joseph 18,70		17,267
Sioux City 4,40		5,351
Wichita 1.28	85 3,583	2,771
Fort Worth 7,34	17	18.364
Philadelphia 4.85	56 5.673	6,281
Indianapolis 2.13	21 3.172	3,901
New York & Jersey City. 39,08	87 49.635	68,340
Oklahoma City 1,56		3,313
Cincinnati 6.13		8,680
Denver 1,86	80 2.332	1.637
St. Paul 2,98		3.315
	16 1,069	987
Total175,60	68 210,745	280,778

#### NEW YORK LIVESTOCK.

#### LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets, Thursday, June 21, 1934, as reported by the U. S. Bureau of Agricultural Economics:

as reported by the U.S. Bu	reau or .	Agricultura	Leconomic	.a.	
Hogs (Soft or oily hogs excluded):	CHICAGO.	E. ST. LOUI		KANS. CITY.	ST. PAUL.
Lt. vt. (140-160 lbs.) gd-ch. Lt. vt. (160-180 lbs.) gd-ch. (180-200 lbs.) gd-ch. (180-200 lbs.) gd-ch. Med. vt. (200-220 lbs.) gd-ch. (220-250 lbs.) gd-ch. Lyv. vt. (250-290 lbs.) gd-ch. (290-350 lbs.) gd-ch. Pkg. sows (275-350 lbs.) good. (350-425 lbs.) good. (425-550 lbs.) good. (275-550 lbs.) medlum Sitr pigs (100-130 lbs.) gd-ch. Av. cost & wt. Wed. (pigs excl.)	4.40@ 4.90 4.65@ 5.10 4.90@ 5.15 5.00@ 5.25 5.05@ 5.15 5.00@ 5.15 4.30@ 4.50	4.50@ 4.90 4.80@ 4.95 4.85@ 5.00 4.90@ 5.00 4.80@ 4.95 4.75@ 4.90 3.80@ 4.00	\$3.25@ 4.25 3.60@ 4.60 4.150@ 4.65 4.50@ 4.65 4.55@ 4.65 4.35@ 4.65 4.35@ 4.65 4.00@ 4.10 2.60@ 3.90 2.50@ 3.90 2.50@ 3.90	\$3.25@ 4.40 3.60@ 4.85 4.50@ 4.85 4.70@ 4.85 4.70@ 4.85 4.55@ 4.85 4.55@ 4.85 4.00@ 4.15 3.95@ 4.00 2.50@ 3.50 4.52-228 lbs.	\$3,75@ 4,65 4,35@ 4.75 4,50@ 4.80 4,60@ 4.80 4,65@ 4.80 4,45@ 4.80 4,45@ 4.80 4,25@ 4.65 4,00@ 4.15 3,85@ 4.10 3,50@ 4.00 3,50@ 4.00
Sitr. Cattle, Calves & Vealers: STEERS (550-900 LBS.):					
Choice Good Medium Common	0.0000 0.40	2.1000 0.20	6.25@ 8.00 5.50@ 7.50 4.75@ 6.25 3.50@ 5.00	6.50@ 8.00 5.75@ 7.25 4.75@ 6.00 3.75@ 4.75	6.25@ 8.15 5.60@ 7.15 4.60@ 6.00 3.25@ 4.75
STEERS (900-1100 LBS.): Choice Good Medium	5.25@ 7.00	6.25@ 8.50 4.75@ 6.75	7.50@ 9.00 6.25@ 8.25 5.00@ 7.00	7.25@ 8.75 6.00@ 8.00 4.75@ 6.75	7.15@ 8.85 6.00@ 7.75 4.75@ 6.50
Common STEERS (1100-1300 LBS.): Choice		3.75@ 5.25 8.50@ 9.35	3.50@ 5.00 8.25@ 9.50	3.75@ 5.00 8.00@ 9.50	8.25@ 4.90 8.00@ 9.35
Medium	7.00@ 9.50 5.25@ 8.00	6.75@ 8.75 5.25@ 7.50	7.00@ 8.75 5.00@ 7.75	6.75@ 8.75 5.00@ 7.25	6.50@ 8.40 5.15@ 6.90
STEERS (1300-1500 LBS.): Choice Good	9.50@10.35 8.00@ 9.50	8.75@ 9.35 7.50@ 8.75	8.75@ 9.50 7.75@ 8.75	8.75@ 9.50 7.25@ 8.75	8.40@ 9.35 7.15@ 8.40
HEIFERS (550-750 LBS.): Choice	6.25@ 7.25	6.25@ 6.75	5.75@ 6.35	6.00@ 6.65	5.00@ 5.85
Good	5.50@ 6.25 3.25@ 5.50	5.75@ 6.25 3.00@ 5.75	5.25@ 5.75 3.00@ 5.25	5.25@ 6.00 3.00@ 5.25	5.85@ 6.65 2.85@ 5.25
Gd-ch. Com-med.	5.50@ 7.50 3.00@ 5.75		5.50@ 7.00 3.00@ 5.50	5.25@ 0.75 3.25@ 5.25	5.25@ 6.90 3.00@ 5.40
Good Com-med. Low-cut-cut.	2.50@ 4.00	2.50@ 3.50	3.75@ 4.50 2.75@ 3.75 1.65@ 2.65	3.50@ 4.25 2.35@ 3.50 1.25@ 2.35	3.75@ 4.50 2.40@ 3.6t 1.25@ 2.40
BULLS (YRLS. EX. BEEF): Good	3.00@ 3.75	3.25@ 3.75	3.00@ 3.75 2.25@ 3.10	3.25@ 3.50 2.00@ 3.25	2.85@ 3.25 1.85@ 3.00
VEALERS: Gd-ch.	4.00@ 5.50	3.75@ 4.75	4.00@ 5.50	4.00@ 5.50	3.75@ 5.00
Medium Cul-com. CALVES (250-500 LBS.):	3.50@ 4.00 2.50@ 3.50	2,50@ 3.75 1,50@ 2.50	3.00@ 4.00 2.00@ 3.00	3.00@ 4.00 2.00@ 3.00	3.00@ 3.75 1.50@ 3.00
Gd-ch. Com-med.	4.00@ 6.25 2.50@ 4.00	4.50@ 6.00 2.50@ 4.50	3.50@ 5.50 2.00@ 3.50	4.00@ 5.75 2.00@ 4.00	3.75@ 6.00 2.00@ 3.75
Slaughter Sheep and Lambs: SPRING LAMBS:	0.050 0.05				
Choice Good Medium YEARLING WETHERS:	8.35@ 9.00	8.25@ 8.75	8.50@ 9.00 7.75@ 8.50 6.50@ 7.75	8.75@ 9.25 8.00@ 8.75 6.75@ 8.00	8.50@ 9.00 8.00@ 8.50 6.50@ 8.00
(90-110 lbs.) gd-ch	6.25@ 7.50 5.75@ 6.35	6.00@ 6.50 5.25@ 6.00	6.25@ 7.00 5.50@ 6.50	6.50@ 7.00 5.50@ 6.50	6.00@ 6.75 5.25@ 6.25
(90-120 lbs.) gd-ch	1.75@ 2.25 1.50@ 2.00 .75@ 1.75	2.00@ 2.25 1.00@ 2.00 .50@ 1.75	1.50@ 2.25 1.00@ 2.00 .50@ 1.50		1.50@ 2.00 1.00@ 2.00 .50@ 1.50
FEEDING LAMBS: Range (50-75 lbs.) gd-ch			5.50@ 6.75	•••••	

#### RECEIPTS AT CENTERS

SATURDAY, JUNE 16, 1934.

		JUNE 16,	1934.	
		Cattle.	Hogs.	Sheep.
Chicago .		1,000	8,500	3,000
Kansas Ci	ty	500	250	****
Omaha	*******	1,000	1,800 2,500	1,000
St. Louis		150	1 000	100 4,000
Sioux City		1,000	1,000	600
St. Paul		2,400	1,000 1,250 200	50
Fort Wort	h	100	600	1,200
Louisville		100	500	200
Wichita .		300	1,000	1,200
Indianapol	ls	100	2,000	100
Pittsburgh		100	300 1,000	500
			100	300
Nashville		100	600	400
Oklahoma	City		200	****
	MONDAY, J	UNE 18,	1934.	
Chicago .				5 000
Kansas Ci	ty	9.000	20,000 5,000	5.000 6,000
Omehe		11,500	6 500	5.500
			11,000 4,800	4.600
Sioux City	************	2,400 5,500	4.000	5,500 1,500
			4,000 3,700	1 900
Fort Wor	h	3,300	DIME	1,500
Denvoy		2 800	$\frac{1,500}{1,700}$	5 400
Louisville	is	200	0.00	5,400 200
Wichita .		700	1,400 7,000	1,000
Indianapoi Pittahurgh	18	500	1.800	300 1,500
Cincinnati		000	1,800 2,000	1,500 1,600
Buffalo		1.300	3,000	1,600
Cleveland Nashville	*********	200	900	1,000 300
Oklahoma	City	1,000	600	300
O HE HALL O HALL				
	TUESDAY,			
Chicago . Kansas Ci		11,000	20,000	5,000
Comaha	ty	8,500	3,000 9,000	4,600 5,000
St. Louis	ty	3,500	10,000	3.800
St. Joseph		Z. (RR)	5,500	6,000
St Paul		4,000 2,500	6,000 4,500	1,000
Fort Wor	th	2,000	400	1,400
THE RESERVE OF			1.800	100
Denver			1,300	4,000
Wichita .	is	1,300 1,700	1,500	600
Indianapol	is	1,700	9,000	1,500
Pittsburgh		500	8,500	300 2,000
Buffalo		500	500	100
Cleveland Nashville		300	500	500
Nashville	City	100	900 600	400 300
OKIAHOHIA	City	000	000	000
4	WEDNESDAY	JUNE 2	0, 1934.	
Chicago .		12.000	16,000	4.000
Chicago Kansas Ci	ity	12,000	16,000	4,000 6,500
Chicago Kansas Ci	ity	12,000	16,000	4,000 6,500 8,200 2,000
Chicago Kansas Ci	ity	12,000	16,000 3,000 8,500 7,000 5,400	6,500 8,200 2,000 2,000
Chicago Kansas Ci Omaha St. Louis St. Joseph	ity	12,000 4,500 6,500 2,300 1,800	16,000 3,000 8,500 7,000 5,400 5,500	6,500 8,200 2,000 2,000 1,000
Chicago Kansas Ci Omaha St. Louis St. Joseph	ity	12.000 . 4,500 . 6,500 . 2,300 . 1,800 . 4,500 3,400	16,000 3,000 8,500 7,000 5,400 5,500 1,600	6,500 8,200 2,000 2,000 1,000 300
Chicago Kansas Ci Omaha St. Louis St. Joseph Sioux City St. Paul Fort Wor Milwaukee	th	12,000 4,500 6,500 2,300 1,800 4,500 3,400 1,200	16,000 3,000 8,500 7,000 5,400 5,500 1,600 300 1,600	6,500 8,200 2,000 2,000 1,000 300 3,000
Chicago Kansas Ci Omaha St. Louis St. Joseph Sioux City St. Paul Fort Wor Milwaukee Denver	th	12,000 4,500 2,300 1,800 4,500 3,400 1,200 1,000	16,000 3,000 8,500 7,000 5,400 5,500 1,600 300 1,600	6,500 8,200 2,000 2,000 1,000 300 3,000 200 2,800
Chicago Kansas Ci Omaha St. Louis St. Joseph Sioux City St. Paul Fort Wor Milwauker Denver Louisville	ity	12,000 4,500 2,300 1,800 4,500 3,400 1,200 1,000 100	16,000 3,000 8,500 7,000 5,400 5,500 1,600 300 1,600 1,200 700	6,500 8,200 2,000 2,000 1,000 300 3,000 200 2,800
Chicago Kansas Ci Omaha St. Louis St. Joseph Sioux City St. Paul Fort Wor Milwaukee Denver Louisville Wichita	th	12,000 4,500 6,500 2,300 1,800 4,500 3,400 1,200 1,000 100 200	16,000 3,000 8,500 7,000 5,400 5,500 1,600 1,600 1,200 1,400	6,500 8,200 2,000 1,000 300 3,000 200 2,800 300 1,000
Chicago Kansas Ci Omaha St. Louis St. Joseph Sioux City St. Paul Fort Wor Milwauket Denver Louisville Wichita Indianapo	th	12.000 4.500 6,500 2,300 1,800 4,500 1,200 1,000 100 200 1,000 1,000	16,000 3,000 8,500 7,000 5,500 1,600 300 1,600 1,200 700 1,400 6,000 1,300	6,500 8,200 2,000 2,000 1,000 300 3,000 200 2,800 500 300 1,000
Chicago Kansas Ci Omaha St. Louis St. Joseph Sioux City St. Paul Fort Wor Milwauket Denver Louisville Wichita Indianapol	th	12.000 4.500 6.500 2.300 1.800 4.500 1.200 1.000 1.000 1.000 1.000 1.000 1.000 3.400	16,000 3,000 8,500 7,000 5,400 5,500 1,600 1,600 1,200 1,400 6,000 1,300 2,600	6,500 8,200 2,000 2,000 1,000 3,000 2,000 2,800 500 3,000 1,000 3,000
Chicago Kansas Ci Omaha St. Louis St. Joseph Sioux City St. Paul Fort Wor Milwauker Denver Louisville Wichita Indianapo Pittsburgh Cincinnati Buffalo Cleveland	th	12.000 4.500 6,500 1,800 4,500 1,200 1,000 100 200 1,000 100 200 1,000	16,000 3,000 8,500 7,000 5,400 5,500 1,600 1,200 700 1,400 6,000 1,300 2,600 1,200	6,500 8,200 2,000 2,000 1,000 300 3,000 200 2,800 500 300 1,000
Chicago Kansas C Omaha St. Louis St. Joseph Stoux City St. Paul Fort Wor Milwauker Denver Louisville Wichita Indianapo Pittsburgh Cincinnati Cincinnati Cureland Nashville	tty tth	12.000 4.500 6.500 2.300 1.800 4.500 3.400 1.000 1.000 1.000 2.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000	16,000 3,000 8,500 7,000 5,400 1,600 1,600 1,200 700 1,400 6,000 1,300 2,600 1,200 400	6,500 8,200 2,000 2,000 3,000 3,000 2,800 500 3,000 1,000 3,000 1,800 500 500
Chicago Kansas Ci Omaha St. Louis St. Joseph Sioux City St. Paul Fort Wor Milwauker Denver Louisville Wichita Indianapo Pittsburgh Cincinnati Buffalo Cleveland	tty tth	12.000 4.500 6.500 2.300 1.800 3.400 1.200 1.000 1.000 2.000 1.000 3.000 1.000 3.000 1.000 3.000 3.000 3.000 3.000 3.000 3.000 3.000 3.000	16,000 3,000 8,500 7,000 5,400 5,500 1,600 1,200 1,400 6,000 1,300 2,600 400	6,500 8,200 2,000 2,000 1,000 3,000 2,000 2,000 3,000 3,000 3,000 1,000 3,000 1,500
Chicago Kansas C Omaha St. Louis St. Joseph Stoux City St. Paul Fort Wor Milwauker Denver Louisville Wichita Indianapo Pittsburgh Cincinnati Buffalo Cleveland Nashville Oklahoma	tty tth	12.000 4.500 6.500 2.300 1.800 4.500 3.400 1.000 1.000 1.000 2.000 1.000 3.000 1.000 3.000 3.000 3.000 8.000	16,000 3,000 8,500 7,000 5,400 5,500 1,600 1,600 1,200 1,400 6,000 1,300 2,600 400 400	6,500 8,200 2,000 2,000 3,000 3,000 2,800 500 3,000 1,000 3,000 1,800 500 500
Chicago Kansas Ci Omaha St. Louis St. Joseph Sloux City St. Paul Fort Wor Milwauket Denver Louisville Wichita Indianapo Pittsburgt Cincinnati Buffalo Cleveland Nashville Oklahoma	th th City THURSDAY,		16,000 3,000 8,500 7,000 5,400 1,600 1,200 1,200 1,400 1,200 400 600 1,200 400 600	6,500 8,200 2,000 2,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 1,000 3,000
Chicago Kansas Ci Omaha St. Louis St. Joseph St. Joseph Sioux City St. Paul Fort Wor Milwauked Denver Louisville Wichita Indianapo Pittsburgi Cincinnati Buffalo Cleveland Nashville Oklahoma Chicago Kansas C	th  City THURSDAY,	. 12.000 4.500 2.300 1.800 4.500 4.500 1.800 1.000 1.000 200 1.000 300 300 300 100 800 500 500 500 500 500 500 500 500 5	16,000 3,000 8,500 7,000 5,400 1,600 1,200 1,200 1,400 1,200 400 600 1,200 400 600	6,500 8,200 2,000 2,000 1,000 3,000 2,000 2,600 3,000 1,000 3,000 1,500 3,000 1,500 3,000 1,600 4,000
Chicago Kansas Ci Omaha St. Louis St. Joseph St. Joseph Sioux City St. Paul Fort Wor Milwauked Denver Louisville Wichita Indianapo Pittsburgi Cincinnati Buffalo Cleveland Nashville Oklahoma Chicago Kansas C	th  City THURSDAY,	. 12.000 4.500 2.300 1.800 4.500 4.500 1.800 1.000 1.000 200 1.000 300 300 300 100 800 500 500 500 500 500 500 500 500 5	16,000 3,000 8,500 7,000 5,400 1,600 1,200 1,200 1,000 1,200 2,600 1,200 400 600 400 600 3,000 1,200 400 600 1,200 1,200 400 600 1,2	6,500 8,200 2,000 1,000 3,000 2,000 2,000 2,000 2,000 3,000 1,000 3,000 1,000 3,000 1,000 3,000 1,000 5,000
Chicago Kansas Ci Omaha St. Louis St. Joseph St. Joseph Sioux City St. Paul Fort Wor Milwauked Denver Louisville Wichita Indianapo Pittsburgi Cincinnati Buffalo Cleveland Nashville Oklahoma Chicago Kansas C	th  City THURSDAY,	12.000 4.500 6.500 2.300 1.800 4.500 4.500 1.000	16,000 3,000 8,500 7,000 5,400 1,600 1,200 1,200 1,000 1,200 2,600 1,200 400 600 400 600 3,000 1,200 400 600 1,200 1,200 400 600 1,2	6,500 8,200 2,000 1,000 3,000 2,000 2,000 2,000 3,000 1,000 3,000 1,000 1,500 3,000 1,500 5,500 4,000 5,500 2,500 2,500 3,000
Chicago Kansas Ci Omaha St. Louis St. Joseph Sioux City St. Faui Fort Wor Milwauke Denver Louisville Wichita Indianapo Pittsburgt Cincinnati Buffalo Cicveland Nashville Oklahoma Chicago Kansas C Omaha St. Louis St. Joseph St. Joseph St. Joseph Stoux City St. Joseph	th  City THURSDAY,	12.000 4.500 6.500 2.300 1.800 4.500 4.500 1.000	16,000 3,000 3,000 5,500 1,600 1,600 1,200 1,200 1,400 1,400 1,400 1,400 1,400 1,400 1,400 1,400 1,400 1,400 1,500 1	6,500 8,200 2,000 1,000 1,000 3,000 2,000 2,500 3,000 1,000 3,000 1,000 1,500 3,000
Chicago Kansas Ci Omaha St. Louls St. Joseph St. Joseph Sioux City St. Faul Sis Faul Faul Faul Faul Faul Faul Faul Faul	th  City THURSDAY,	12.000 4.500 6.500 2.300 1.800 4.500 4.500 1.000	16,000 3,000 8,500 7,000 5,500 1,600 1,600 1,200 700 1,400 6,000 1,300 2,600 400 400 600 9,000 1	6,500 8,200 2,000 1,000 3,000 3,000 3,000 5,000 1,000 5,000 3,000 1,000 5,500 3,000 4,000 4,000 4,000 4,000 1,500 3,000 1,500 3,000 1,500
Chicago Kansas Ci Omaha St. Louis St. Joseph St. Joseph Sloux City St. Faul Fort Wor Milwauker Denver Undita Judinapo Pittaburgi Cincinnati Buffalo Cleveland Nashville Oklahoma  Chicago Kansas C Omaha St. Joseph Sloux Cit St. Faul Fort Wor Milwauker St. Paul Fort Wor Milwauker Milw	th  City THURSDAY,	12.000 4.500 6.500 2.300 4.500 4.500 4.500 4.500 6.500	16,000 3,000 4,500 5,500 5,500 1,200	6,500 8,200 2,000 1,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 1,000 3,000 3,000 4,000
Chicago Kansas Ci Omaha St. Louis St. Joseph St. Joseph Sloux City St. Faul Fort Wor Milwauker Denver Undita Judinapo Pittaburgi Cincinnati Buffalo Cleveland Nashville Oklahoma  Chicago Kansas C Omaha St. Joseph Sloux Cit St. Faul Fort Wor Milwauker St. Paul Fort Wor Milwauker Milw	th  City THURSDAY,	12.000 4.500 5.500 5.500 1.000	16,090 3,090 7,090 8,500 7,090 1,600 1,600 1,200 7,000 1,300 1,300 400 400 400 400 1,1000 1,000	6,500 8,200 2,000 1,000 300 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 5,500 3,000 5,500 5,
Chicago Kansas Ci Omaha St. Louis St. Joseph St. Joseph Sloux City St. Faul Fort Wor Milwauke Wichita Indianapo Pittaburg Cincinnati Buffalo Cleveland Nashville Oklahoma  Chicago Kansas C Omaha St. Louis St. Joseph Sloux City St. Joseph Sloux City St. Paul Fort Wor Milwauke Envery Louis St. Joseph Sloux City St. Paul Fort Wor Milwauke Denver Louisville Louisvil	th  City THURSDAY,  ity	12.000 4.500 6.500 2.300 1.800 4.500 4.500 6.500 1.800 1.000 1.000 1.000 1.000 1.000 1.000 1.000 1.000 1.000 1.000 1.000 1.000 2.000	16,090 3,090 7,090 8,500 7,090 1,600 1,600 1,200 7,000 1,300 1,300 400 400 400 400 1,1000 1,000	6,500 8,200 2,000 1,000 3,000 3,000 3,000 2,500 2,500 3,000 1,600 4,000 4,000 5,500
Chicago Kansas Ci Omaha St. Louis St. Joseph Si Joseph Sioux City St. Faui Fort Wor Milwauke Denver Ludisville Ludisville Ludisville Ludisville Ludisville Ludisville Oklahoma Chicago Kansas C Omaha St. Louis St. Louis St. Louis St. Faui Fort Wor Milwauke Ludisville Ludisvill	th  City THURSDAY,  ity	12.000 4.500 6.500 2.300 1.800 4.500 1.800 1.200 1.000	16,000 3,000 7,000 5,500 5,500 1,600 1,600 1,200	6,500 2,000 2,000 1,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 1,600 3,000 1,600 3,000 1,600
Chicago Kansas Ci Omaha St. Joseph Clickina Chicago Kansas Ci Omaha St. Joseph St. Josep	th  City THURSDAY, ity	12.000 4.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.50000 6.50000 6.50000 6.50000 6.50000 6.50000 6.500000 6.5000	16,000 3,000 7,000 5,500 5,500 1,600 1,600 1,200	6,500 8,200 2,000 1,000 1,000 3,000 3,000 2,000 2,000 2,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 4,000 4,000 4,000 4,000 4,000 4,000 4,000 5,500 5,
Chicago Kansas C. Omaha Isa Omaha Isa Omaha Isa St. Joseph St. Joseph St. Joseph St. Joseph St. Joseph Grand Indianapo Pittsburga Chicanad Indianapo Pittsburga Chicanad Chicago Kansas Chicago Kansas St. Joseph St. Joseph St. Louis St. Joseph St. Louis Tort Wor Milwanke Denver Louisville Wichita Louisu	th  City THURSDAY,  ity  th	12.000 4.500 5.500 5.500 1.000	16,000 3,000 7,000 6,500 1,600 1,600 1,200 6,000 1,300 2,600 1,300 400 400 400 400 1,000 1	6,500 8,200 2,000 1,000 1,000 3,000 3,000 2,000 2,000 2,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 4,000 4,000 4,000 4,000 4,000 4,000 4,000 5,500 5,
Chicago Kansas Ci Omaha St. Louis St. Joseph Sioux City St. Faui Fort Wor Milwauker Denver Ledisville Ledisvil	city  City  THURSDAY,  ity	12.000 4.500 5.500 5.500 1.000	16,000 3,000 7,000 5,500 5,500 1,600 1,700 1,600 1,700 1,000 1,200 400 400 400 400 400 1,2	6,500 2,000 2,000 1,000 3,000
Chicago Kansas Ci Omaha St. Louis St. Joseph St. Joseph Sioux City St. Faul Sis Faul For Wor Milw Wor Wichita Indianapo Pittsburgi Ciceveland Nashville Oklahoma  Chicago Kansas C Omaha St. Louis St. Joseph Sioux City St. Faul For Wor Milwake Milwake Denver Louisville Wichita Louisville Louisville Ciceveland Nashville Ciceveland Nashville Ciceveland C	th  City THURSDAY,  iiy	12.000 4.500 6.500 2.300 1.800 4.500 4.500 6.500	16,000 3,000 7,000 8,500 7,000 5,500 1,600 1,600 1,200 1,000 1,200 1,000 1,300 1,000 1,000 1,000 1,000 1,000 1,000 1,000 1,000 1,000 1,000 1,000 1,000 1,000 1,000 1,000 1,000 1,000 1,000 1,500	6,500 2,000 2,000 1,000 3,000
Chicago Kansas Ci Omaha St. Louis St. Joseph St. Joseph Sioux City St. Faul Sis Faul For Wor Milw Wor Wichita Indianapo Pittsburgi Ciceveland Nashville Oklahoma  Chicago Kansas C Omaha St. Louis St. Joseph Sioux City St. Faul For Wor Milwake Milwake Denver Louisville Wichita Louisville Louisville Ciceveland Nashville Ciceveland Nashville Ciceveland C	th  City THURSDAY,  iiy	12.000 4.500 6.500 2.300 1.800 4.500 4.500 6.500	16,000 3,000 7,000 5,500 5,500 1,600 1,700 1,600 1,700 1,000 1,200 400 400 400 400 400 1,2	6,500 8,200 2,000 1,000 1,000 3,000 3,000 2,500 2,500 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 4,000 4,000 4,000 4,000 4,000 4,000 4,000 5,500 5,000 5,
Chicago Kansas Ci Omaha St. Louis St. Joseph St. Joseph Sioux City St. Faul Sis Faul For Wor Milw Wor Wichita Indianapo Pittsburgi Ciceveland Nashville Oklahoma  Chicago Kansas C Omaha St. Louis St. Joseph Sioux City St. Faul For Wor Milwake Milwake Denver Louisville Wichita Louisville Louisville Ciceveland Nashville Ciceveland Nashville Ciceveland C	th  City THURSDAY,  ith  City City City City	12.000 4.500 6.500 2.300 4.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.500 6.50000 6.50000 6.50000 6.50000 6.50000 6.50000 6.50000 6.50000 6.500000 6.500000 6.50000000000	16,000 3,000 3,000 7,000 5,000 1,000	6,500 2,000 2,000 1,000 3,000
Chicago Kansas C. Orasha Isa Orasha Isa St. Joseph St. Louis St. Louis St. Joseph St. Louis St. Louis St. Joseph St.	th  City THURSDAY,  ity  City FRIDAY,	12.000 4.500 5.500 5.500 1.000	16,060 3,060 7,060 1,600 1,600 1,600 1,200 1,000 1,300 1,200 400 6,000 1,300 1,200 400 6,000 1,200 400 6,000 1,500 6,000 1,500 6,000 1,500 6,000 1,500	6,500 2,000 2,000 3,000
Chicago Kansas C. Orasha Isa Orasha Isa St. Joseph St. Louis St. Louis St. Joseph St. Louis St. Joseph St. Louis St. Louis St. Joseph St.	th  City THURSDAY,  ity  City FRIDAY,	12.000 4.500 5.500 5.500 1.000	16,060 3,060 7,060 1,600 1,600 1,600 1,200 1,000 1,300 1,200 400 6,000 1,300 1,200 400 6,000 1,200 400 6,000 1,500 6,000 1,500 6,000 1,500 6,000 1,500	6,500 8,200 2,000 1,000 3,000 3,000 3,000 3,000 3,000 3,000 1,500 5,000 1,500 1,500 1,500 1,500 2,000 1,500 5,000 1,500 5,000 1,500 5,000 1,500 5,000 1,500 5,000 1,500 5,000 1,500 5,000 1,500 5,000
Chicago Kansas Ci Omaha St. Louis St. Joseph	City THURSDAY, ity  City TRIDAY, ity	12.000 4.500 4.500 2.300 2.300 4.000 4.000 4.000 1.000 1.000 1.000 300 1.000 300 1.000 300 1.000 300 1.000 300 300 300 300 300 300 300 300 300	16,000 3,000 7,000 1,500 1,600 1,600 1,200 1,000 1,000 1,300 0,000 1,300 0,000 1,000	6,500 8,200 2,000 2,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 4,000 4,000 4,000 4,000 4,000 4,000 4,000 4,000 4,000 5,500 5,
Chicago Kansas Ci Omaha St. Louis St. Joseph Pittsburgh Clieveland Nashville Oklahoma  Chicago Kansas Ci Omaha St. Joseph	City THURSDAY, ity  City TRIDAY, ity	12.000 4.500 4.500 2.300 2.300 4.000 4.000 4.000 1.000 1.000 1.000 300 1.000 300 1.000 300 1.000 300 1.000 300 300 300 300 300 300 300 300 300	16,000 3,000 7,000 8,500 7,000 5,500 1,600 1,600 1,200 1,000 1,200 6,000 1,300 2,600 1,300 1,000 8,000 1,000 8,000 1,000 1,000 8,000 1,000	6,500 2,000 2,000 3,000 3,000 3,000 3,000 2,800 2,800 3,000 1,900 3,000 4,000 4,000 4,000 4,000 4,000 4,000 4,000 3,000
Chicago Kansas C. Omaha Is Oma	th  City THURSDAY,  ity  City FRIDAY,  ity	12.000 4.500 4.500 6.500	16,000 3,000 7,000 8,500 7,000 5,500 1,600 1,600 1,200 1,000 1,200 6,000 1,300 2,600 1,300 1,000 8,000 1,000 8,000 1,000 1,000 8,000 1,000	6,500 2,000 2,000 3,000 3,000 3,000 3,000 2,800 2,800 3,000 1,900 3,000 4,000 4,000 4,000 4,000 4,000 4,000 4,000 3,000
Chicago Kansas C. Omaha Is Oma	th  City THURSDAY,  ity  City FRIDAY,  ity	12.000 4.500 4.500 6.500	16,000 3,000 7,000 8,500 7,000 5,500 1,600 1,600 1,200 1,000 1,200 6,000 1,300 2,600 1,300 1,000 8,000 1,000 8,000 1,000 1,000 8,000 1,000	6,500 8,200 2,000 2,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 4,000 4,000 4,000 4,000 5,500 5,
Chicago Kansas Ci Omaha Sas Chicago Kansas Ci Omaha Sas Chicago Kansas Ci Omaha Sas Chicago Kansas Ci	th  City THURSDAY, ity  City FRIDAY, ity	12.000 4.500 4.500 2.300 2.300 4.500 4.500 4.500 4.500 4.500 1.000 1.000 3.00 1.000 3.00 1.000 3.00 1.000 3.00 1.000 3.00 1.000 3.00 1.000 3.00 1.000 3.00 1.000 3.00 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.	16,000 3,000 7,000 1,000	6,500 2,000 2,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 4,000 4,000 4,000 5,500 5,
Chicago Kansas Ci Omaha St. Losep Stoux City St. Paul Fort Wor Denver Louisville Wichita Indianapo Pittsburgi Cincinnati Buffalo Oklahoma Chicago Kansas C Omaha St. Louis St. Joseph Pittsburgi Cincinnati Buffalo Cieveland Nashville Oklahoma Chicago Kansas C Omaha St. Louis St. Joseph Pittsburgi Cincinnati Buffalo Cieveland Nashville Oklahoma Chicago Kansas C Omaha Louisville Wichita Indianapo Pittsburgi Cincinnati Buffalo Cleveland Nashville Oklahoma Chicago Kansas C Omaha St. Louis St. Joseph St. Paul Fort Wol Denver Wol	th  City THURSDAY, ity  City FRIDAY, ity	12.000 4.500 4.500 6.500 6.500 6.500 1.0000 1.0000 1.00000 1.00000 1.00000000	16,000 3,000 7,000 1,000	6,500 8,200 2,000 1,000 1,000 3,
Chicago Kansas Ci Omaha St. Losep Stoux City St. Paul Fort Wor Denver Louisville Wichita Indianapo Pittsburgi Cincinnati Buffalo Oklahoma Chicago Kansas C Omaha St. Louis St. Joseph Pittsburgi Cincinnati Buffalo Cieveland Nashville Oklahoma Chicago Kansas C Omaha St. Louis St. Joseph Pittsburgi Cincinnati Buffalo Cieveland Nashville Oklahoma Chicago Kansas C Omaha Louisville Wichita Indianapo Pittsburgi Cincinnati Buffalo Cleveland Nashville Oklahoma Chicago Kansas C Omaha St. Louis St. Joseph St. Paul Fort Wol Denver Wol	th  City THURSDAY, ity  City FRIDAY, ity	12.000 4.500 4.500 6.500 6.500 6.500 1.0000 1.0000 1.00000 1.00000 1.00000000	16,000 3,000 7,000 5,500 1,600 1,600 1,200 6,000 1,200 6,000 1,200 6,000 1,200 6,000 1,200 6,000 1,200 6,000 1,200 6,000 1,200 1,200 6,000 1,200 6,500 400 400 1,500	6,500 8,200 2,000 2,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 5,500 5,500 5,500 2,500 3,000 3,000 5,500 5,000 5,
Chicago Kansas Ci Omaha St. Losep Stoux City St. Paul Fort Wor Denver Louisville Wichita Indianapo Pittsburgi Cincinnati Buffalo Oklahoma Chicago Kansas C Omaha St. Louis St. Joseph Pittsburgi Cincinnati Buffalo Cieveland Nashville Oklahoma Chicago Kansas C Omaha St. Louis St. Joseph Pittsburgi Cincinnati Buffalo Cieveland Nashville Oklahoma Chicago Kansas C Omaha Louisville Wichita Indianapo Pittsburgi Cincinnati Buffalo Cleveland Nashville Oklahoma Chicago Kansas C Omaha St. Louis St. Joseph St. Paul Fort Wol Denver Wol	th  City THURSDAY, ity  City FRIDAY, ity	12.000 4.500 4.500 6.500 6.500 6.500 1.0000 1.0000 1.00000 1.00000 1.00000000	16,000 3,000 7,000 5,500 1,600 1,600 1,200 6,000 1,200 6,000 1,200 6,000 1,200 6,000 1,200 6,000 1,200 6,000 1,200 6,000 1,200 1,200 6,000 1,200 6,500 400 400 1,500	6,500 8,200 2,000 2,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 4,000 4,000 5,500 5,500 2,500 3,000 3,000 3,000 5,500 5,500 2,500 3,000 5,500 5,
Chicago Kansas Ci Omaha Iss Kansas Ci C	th  City THURSDAY, ity  City FRIDAY, ity  City FRIDAY, ity	12.000 4.500 4.500 6.500 6.500 1.0000 1.0000 1.00000 1.00000 1.00000000	16,000 3,000 7,000 1,000 1,600 1,600 1,600 1,600 1,000	6,500 2,000 2,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 1,500 3,000 4,050 3,000 4,550 2,500 3,000 4,550 2,500 3,000 3,
Chicago Kansas Ci Omaha St. Louis St. Joseph	City THURSDAY, ity  City FRIDAY, ity  city FRIDAY, ity	12.000 4.500 4.500 2.300 2.300 4.500 4.500 4.500 4.500 4.500 1.000 1.000 3.00 1.000 3.00 1.000 3.00 1.000 3.00 1.000 3.00 1.000 3.00 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.0000 3.00	16,000 3,000 7,000 1,000 1,600 1,600 1,600 1,600 1,000	6,500 8,200 2,000 2,000 3,000 3,000 3,000 3,000 3,000 3,000 3,000 4,000 4,000 5,500 5,500 2,500 3,000 3,000 3,000 5,500 2,500 3,000 3,000 5,500 5,
Chicago Kansas Ci Omaha St. Louis St. Joseph	City THURSDAY, ity  City FRIDAY, ity  city FRIDAY, ity	12.000 4.500 4.500 2.300 2.300 4.500 4.500 4.500 4.500 4.500 1.000 1.000 3.00 1.000 3.00 1.000 3.00 1.000 3.00 1.000 3.00 1.000 3.00 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.0000 3.00	16,000 3,000 7,000 1,600 1,600 1,200 1,000	6,500 8,200 2,000 2,000 1,000 3,
Chicago Kansas Ci Omaha St. Louis St. Joseph	th  City THURSDAY, ity  City FRIDAY, ity  City FRIDAY, ity	12.000 4.500 4.500 2.300 2.300 4.500 4.500 4.500 4.500 4.500 1.000 1.000 3.00 1.000 3.00 1.000 3.00 1.000 3.00 1.000 3.00 1.000 3.00 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.000 1.000 3.0000 3.00	16,000 3,000 7,000 1,600 1,600 1,200 1,000	6,500 8,200 2,000 2,000 1,000 3,

	D. AVEDGE DEPARTAGES		
S	PACKERS' PURCHASES	DENVER. Cattle. Calves. Hogs. Sheep.	Sioux City         1,746         4,237         4,425           Oklahoma City         1,566         1,750         3,313           Wichita         1,285         3,583         2,771
Sheep.	Purchases of livestock by packers at principal centers for the week ending Saturday, June 16, 1934, with comparisons, are reported to THE	Armour and Co 1,099 138 3,447 9,925 Swift & Co 994 173 4,322 10,440	Denver
3,000	NATIONAL PROVISIONER as follows:	Others	Indianapolis 2,984 3,521 9,296
1,000	CHICAGO. Cattle. Hogs. Sheep.	Total 3,502 608 10,411 31,619 MILWAUKEE.	Cincinnati
4,000 600	Armour and Co 3,908 763 2,526 Swift & Co 3,834 1,415 4,678	Cattle. Calves. Hogs. Sheep.	10121
50	Morris & Co 2,382 1,429 Wilson & Co 4,143 964 2,711	Plankinton Pkg. Co. 1,935 6,523 7,257 436 U. D. B. Co., N. Y. 54	CHICAGO LIVESTOCK
1,200 200 1,200	Anglo-Amer, Prov. Co. 1,072 G. H. Hammond Co. 2,491 912 Shippers 12,540 8,498 2,239	The Layton Co	Statistics of livestock at the Chicago Union
100	Others 9,167 31,189 8,433	Armour and Co., Mil 725 3,341 Armour and Co., Chi 68	Stock Yards for current and comparative periods:  RECEIPTS.
500 300	Brennan Pkg. Co., 5,005 hogs; Hygrade Food Products Corp., 4,528 hogs; Agar Pkg. Co., 5,423 hogs.	Bimbler,	Cattle. Calves. Hogs. Sheep.
400	Total: 40,200 cattle, 8,416 calves, 58,697 hogs, 16,611 sheep.	F. S. R. C	Mon., June 11 9,765 1,197 21,324 5,045 Tues., June 12 6,536 2,379 20,145 5,298 Wed., June 1311.015 1,796 17,923 6,038
	Not including 1,220 cattle, 1,361 calves, 39,769 hogs and 19,777 sheep bought direct.	Others	Fri., June 15 4,103 1,276 13,874 5,889
5,000 6,000 5,500	KANSAS CITY, Cattle, Calves, Hogs, Sheep,	Total 4,164 10,710 7,604 826 ST. PAUL.	Sat., June 16 1,000 200 8,500 3,000
4.600 5,500	Armour and Co 2,416 766 3,904 4,175	Cattle, Calves. Hogs. Sheep.	Total this week40,176 9,893 100,758 37,017 Previous week .54,419 12,086 150,254 43,082 Year ago41,406 10,171 154,741 44,752
1,500 1,900	Morris & Co 1,635 388 46 1,855 Swift & Co 2,677 931 6,213 3,531	Cudahy Pkg. Co 439 1.489	Two years ago33,746 9,402 97,950 57,461
1,500 100 5,400	Wilson & Co 2,505 683 2,826 3,923 Independent Pkg. Co	United Pkg. Co 1,538 134 U. S. Bur. Animal	SHIPMENTS.
5,400 200 1,000	Others	Ind	Cattle, Calves, Hogs, Sheep, Mon., June 11 3,189 1,367 379 Tues., June 12 2,575 1,172 651
300 1,500	OMAHA.	Total	Wed., June 13 3,237 130 1,718 629 Thurs., June 14 2,416 12 2,431 258
1,500 1,600 1,000	Cattle and calves. Hogs. Sheep.	INDIANAPOLIS. Cattle, Calves. Hogs. Sheep.	Frl., June 15 693 75 2,209 289 Sat., June 16 100 100
300 300	Armour and Co 6,782 9,391 3,111 Cudahy Pkg. Co 5,473 7,257 4,688	Kingan & Co 1,257 646 9,407 2,022 Armour and Co 452 537 1,417	Total this week12,210 217 8,997 2,206
	Dold Pkg, Co.	Brown Bros	Previous week .18,065 632 10,073 965 Year ago12,191 11 5,648 347 Two years ago10,372 556 17,450 1,335
5,000 4,000	Others	Stumpf Bros.        110          Meier Pkg. Co.       97       4       212          Indiana Prov. Co.       31       17       153	Total receipts for month and year to June 16, with comparisons:
5,000 3,800 6,000		Mass Hartman Co. 28 7	June 1934. 1933. 1934. 1933.
1,000	Omaha Pig. Co., 90 cattle; J. Roth & Sons, 135 cattle; So. Omaha Pig. Co., 58 cattle; Lincoln Pig. Co., 405 cattle; Nagle Pig. Co., 72 cattle; Sinclair Pig. Co., 59 cattle; Wilson & Co., 1,337 cattle; Hunter Pig. Co., 37 cattle.	Art Wabritz 23 52 36 Shippers 1,154 1,657 16,200 750 Others 547 93 184 176	Cattle 99.559 94.909 1.037.993 835.812
1,400 100	cattle; Hunter Pkg. Co., 37 cattle.	Others 547 93 184 176  Total 3,753 3,035 29,205 2,984	Culves 23,617 26,144 257,233 210,996 Hogs 286,580 353,385 3,306,255 3,083,052 Sheep 92,552 107,776 1,284,171 1,681,750
4,000 600 600	Total: 25,097 cattle and calves, 53,398 hogs, 12,955 sheep.  EAST ST. LOUIS.	CINCINNATI.	WEEKLY AVERAGE PRICE OF LIVESTOCK.
1,500	Cattle. Calves. Hogs. Sheep. Armour and Co 1,524 3,767 2,091 5,859	Cattle Calves. Hogs. Sheep.	Cattle, Hogs. Sheep. Lambs. Week ended June 16.\$ 7.50 \$ 4.00 \$ 1.50 \$ 8.35
2,000 100	Swift & Co 1,913 2,723 3,916 6,555	E. Kahn's Sons Co., 1.583 704 5.063 4.229	Previous week 6.80 3.25 1.50 *8.35 1933 5.85 4.50 2.35 7.45
500 400 300	Hunter Pkg. Co 754 3,824 483	J. Lohrey Pkg. Co. 2 273 H. H. Meyer P. Co. 20 3.041	1932 6.55 3.50 1.60 6.05 1931 7.60 6.65 1.65 7.30
	Krey Pkg. Co. 2,386 Laclede Pkg. Co. 240 2,494 Shippers 3,154 3,001 13,300 3,625 Others 2,219 10,213 2,052	A. Sander Pkg. Co. 5 96 J. Schlachter & Sons 145 247 96	1930 10.65 9.90 3.25 11.55 1929 14.30 10.85 6.00 15.90
4,000 6,500		J. & F. Schroth Co. 23 3,129 John F. Stegner Co. 227 286 45 Shippers 802 2,852 7,695	Av. 1929-1933\$ 9.00 \$ 7.10 \$ 2.95 \$ 9.65
8,200 2,000 2,000	Total	Others 863 596 343 386	*Lamb average higher for week due to change in classifications.
1,000	hogs and 3,567 sheep bought direct. ST. LOUIS.	Total	SUPPLIES FOR CHICAGO PACKERS.  Cattle, Hogs. Sheep.
3,000 200 2,800	Cattle, Calves, Hogs. Sheep. Krey Pkg. Co	hogs and 1,591 sheep bought direct.  RECAPITULATION.	*Week ended June 16 26,998 91,664 32,344
500 300	Krey Pkg. Co	Recapitulation of packers' purchases by markets for week ended June 16, 1934, with comparisons:	1933
1,000 300	Sokolik Pkg. Co. 93 137 Glazer Pkg. Co. 15 Shippers 209 632 1,832	CATTLE.	1931
3,000 1,800 500	Others 260 252 88	Week cor. ended, Prev. week,	*Saturday, June 16, estimated.
500 300	Total 434 436 2,006 2,033 ST. JOSEPH.	June 16. week. 1933. Chicago	HOG RECEIPTS. WEIGHTS AND PRICES.
	Cattle, Calves, Hogs, Sheep. Swift & Co 3,590 830 10,955 12,513	Kansas City	Receipts, average weights and top and average prices of hogs with comparisons:
6,000 4,000 5,500	Armour and Co 3,950 661 9,835 6,190 Others 1,055 17 480 254	St. Louis	No. Avg. —Prices—Rec'd, Wgt. Top. Avg.
2,500 3,000	Total 8,595 1,508 21,270 18,957	Oklahoma City 2,404 1,420 2,442	*Week ended June 16,100,500 233 \$ 4.90 \$ 4.00
1,500 500	SIOUX CITY. Cattle. Calves. Hogs. Sheep.	Wichita     1,193     1,766     1,665       Denver     3,502     3,847     3,264       St. Paul     11,589     12,372     10,464	1933
1,400 300 3,300	Cudahy Pkg. Co 3,030 225 8,295 693 Armour and Co 3,195 239 7,806 672	Milwaukee	1931 128,835 246 7.65 6.65 1930 128,976 247 10.50 9.90 1929 143,976 244 11.50 10.85
500 500	Swift & Co.     2,868     293     4,771     381       Shippers     2,561     5     10,392       Others     238     19     25	Cincinnati 2,915 3,505 2,410  Total	Av. 1929-1933130,900 246 \$ 7.70 \$ 7.10
500 300 2,500	Total11,892 781 31,291 1,746	HOGS.	*Receipts and average weight for week ending
700 500	OKLAHOMA CITY, Cattle, Calves, Hogs. Sheep.	Chicago	June 16, 1934, estimated.  CHICAGO HOG SLAUGHTERS.
900 300	Armonr and Co 1 075 999 1 760 567	Omaha         53,398         76,159         62,133           East St. Louis         41,434         67,027         76,816           St. Louis         2,006         5,731         7,812	Hogs slaughtered at Chicago under federal in- spection for week ended June 15, 1934, with com-
5.000	Others 178 43 424	St. Joseph	parisons: Week ended June 15
5,000 3,000 3,000 1,200	Total 2,404 856 5,120 1,566  Not including 176 cattle, 58 calves and 1,188	Wichita 2.438 6.413 7.856	Previous week
1,200	wichita.	Denver         10,411         14,842         6,140           St. Paul         23,091         35,790         29,644           Milwaukee         7,604         16,096         6,607	1932 91,349 CHICAGO HOG SUPPLIES.
2,000 2,000 700 1,200	Cattle, Calves, Hogs. Sheep, Cudahy Pkg. Co 669 289 1,308 1,285	Milwaukee         7,604         16,096         6,607           Indianapolis         29,205         45,628         44,208           Cincinnati         16,519         20,305         21,977	Supplies of hogs purchased by Chicago packers
12 500	Dold Pkg. Co	Total321,005 505,662 449,363	and shippers during the week ended Thursday, June 21, 1934, were as follows: Week
2,000 300 700 000	Fred W. Dold Sons. 114 319	SHEEP. Chicago 14,611 19,803 18,091	ended, Prev. June 21. week.
2,500	Total 1.193 330 2.438 1.285	Kansas City 19,244 20,045 37,910 Omaha 12,955 15,277 20,205	Packers' purchases
2,500	Not including 33 cattle and 1,985 hogs bought	East St. Louis     18,574     29,133     39,432       St. Louis     2,033     2,563     2,017       St. Joseph     18,957     19,450     17,267	Shippers' purchases
- 30			avijava

isioner

#### CANADIAN LIVESTOCK PRICES.

Leading Canadian centers, top live-stock price summary, week June 15: BUTCHER STEERS.

Up to 1,050 lbs								
Week ended June 15.	Prev. week.	Same week, 1933.						
Toronto	\$ 6.00 5.25 4.50 4.50 4.25 5.10 4.75	\$ 5,50 5.25 5,00 4,50 4,50 3,50 4,50 4,25						
Toronto	7.00 5.25 4.50 5.50 4.50 4.00 4.50 4.00	6.00 5.00 5.00 5.00 4.50 4.50 4.00						
SELECT BACON HO								
Toronto         9.75           Montreal         10.00           Winnipeg         9.25           Calgary         8.50           Edmonton         8.45           Prince Albert         8.95           Moose Jaw         9.00           Saskatoon         8.95	9.75 9.75 9.00 8.50 8.75 8.70 8.75	6.10 6.25 5.50 5.10 5.20 5.25 5.25						
GOOD LAMBS.								
Toronto (1) 9.50 Montreals 9.00 Winnipegs 8.00 Calgary (1) 8.00 Edmontont 6.50 Prince Alberts 6.00 Moose Jaw* 7.00 Saskatoon* 8.00	10.50 9.00 10.00 8.00  7.50 8.00	9.50 10.00 8.00 8.00 7.00 7.00						
-								

(1) Toronto and Calgary on "W.O.C." †Off trucks.

DOG FOOD CODE STANDARDS.

(Continued from page 18.) products of the same quantity, grade and quality, who are located in the same competitive market and who are members of the same buyer class.

Section 3. Unearned Service Payment.—No member of the industry shall pay a buyer for a special advertising or other distribution service by such buyer (a) except in pursuance of a written contract made in good faith and explicitly defining the service to be rendered and the payment for it; and (b) unless such service is rendered and such payment is reasonable and not excessive in amount and (c) unless such contract is separate and distinct from any sales contract and such payment is separate and distinct from any sales price and is not designed or used to reduce a sales price; and (d) unless a copy of each such contract is retained file for a period of one year. administrator or the code authority may require a member of the industry to report any such contract by him

Section 4. Destructive Price Cutting -(a) No member of the industry shall engage in destructive price cutting. The term "destructive price cutting," as used in this section, means (1) the offer or sale of dog food by any member below his individual cost; or (2) any price cutting purposed or effective unduly to suppress competition or to create a monopoly; or (3) the quotation of a fictitious price or the invoicing of a false price; or (4) the making of any price statement or price representation which is false or fraudulent.

(b) This Section shall not be construed or applied to prevent any sale below cost in order to meet the price competition of a member in the same competitive market whose price is not in violation of this code or a necessitous sale to dispose of distress stock,

which sale is immediately reported to the code authority.

#### Free Deals Banned.

Section 5. Quantity Price Abuse.— No member of the industry shall offer or make a quantity price unless it is based upon and reasonably measured by a substantial difference in the quantity sold and delivered, and unless it is equally available to all buyers of the same quantity; and unless it is set out in the open price schedule.

Section 6. Unearned Discount for Cash.—No member of the industry shall allow a discount for cash which is not earned by payment in accordance with the cash discount terms specified in his open price schedule.

Section 7. Compulsory Purchase.— No member of the industry shall compel a buyer to purchase any article as prerequisite to the purchase of any other article.

Section 8. Unfair Substitution .- No member of the industry shall substitute without due notice and consent of a buyer another product for that ordered from him.

Section 9. Prize or Premium Abuse. No member of the industry shall offer any prize or premium or other gift in pursuance of a plan involving lottery or fraud or deception.

Section 10. Free Deals .-Section 10. Free Deals.—No member of the industry shall offer or give a free deal to a buyer. The term "free deal," as used in this section, means a free deal of any kind, except samples so labeled or marked, or dog food presented to any exhibitor at a dog or animal show.

Section 11. Commercial Bribery. No member of the industry shall give, permit to be given, or directly offer to give, anything of value for the pur-pose of influencing or rewarding the action of any employee, agent, or representative of another in relation to the business of the employer of such em-ployee, the principal of such agent or ployee, the principal of such agent or the represented party, without the knowledge of such employer, principal, or party. This provision shall not be construed to prohibit free and general distribution of articles commonly used for advertising except so far as such articles are actually used for commercial bribery as hereinabove defined.

#### Advertising Must Be Truthful.

Section 12. Inaccurate Advertising. No member of the industry shall publish advertising (whether printed, radio, display or of any other nature) which is misleading or inaccurate in any material particular, nor shall any mem-ber in any way misrepresent any goods (including, but without limitation, its use, trade-mark, grade, quality, quantity, origin, size, substance, character, nature, material content or preparation) or credit terms, values, policies, services, or the nature or form of the business conducted.

Section 13. Inaccurate Labeling.— No member of the industry shall brand or mark or pack any goods in any man-ner which is intended to or does deceive or mislead purchasers with respect to the brand, grade, quality, origin, quantity, size, substance, character, nature, finish, material content or preparation of such goods.

Section 4. Deceptive Containers.— No member of the industry shall use a deceptively shaped or slack filled con-

tainer or give short weight or measure or count.

Section 15. Unfair Interference with Competitor's Business.—No member of the industry shall unfairly interfere with a competitor's business, by utter-ing false statements about his business by unfairly disparaging his business or product or by inducing a breach of his contracts.

#### How to be Enforced.

The code also sets up enforcement machinery and specifies in detail the powers and duties of the code authority. The code authority will be seven members "truly representative of the industry, of which five shall be selected by members of the association (National Dog Food Manufacturers' Association) and two members shall be appointed by the administrator to represent those members of the industry not members of the association."

Each member of the code authority serves for one year. In addition to the members specified above there may be one to three members, without votes, appointed by the administrator for such terms as he may designate.

The code will not apply to export trade, except that wage and labor provisions must be complied with. It became effective on the second Monday after its approval, which was June 11.

#### N. Y. HIDE FUTURE PRICES.

Saturday, June 16, 1934—Old Contracts—Close: June 9.55n; Sept. 9.75 @9.85; Dec. 10.10b; Mar. 10.10n; no coles Closing washing to be seen to be

Standard—Close: Sept. 10.45n; Dec. 10.75@10.85; Mar. 11.10 sale; June 11.35n; sales 5 lots. Closing 4@10 higher.

Monday, June 18, 1934—Old Contracts—Close: June 9.55n; Sept. 9.75 @9.80; Dec. 10.05n; Mar. 10.05n; sales

2 lots. Closing unchanged to 5 lower. Standard—Close: Sept. 10.35b; Dec. 10.75@10.80; Mar. 11.10 sale; June 11.35n; sales 6 lots. Closing unchanged

Tuesday, June 19, 1934—Old Contracts—Close: June 9.00n; Sept. 9.20 (@9.30; Dec. 9.50n; Mar. 9.50n; sales 4 lots. Closing 55 lower.
Standard—Close: Sept. 10.00 sale; Dec. 10.20@10.25; Mar. 10.50@10.60; Lyne 10.75b; cales 27 lets. Closing 35

June 10.75b; sales 27 lots. Closing 35 @60 lower.

Wednesday, June 20, 1934—Old Contracts—Close: June 8.75n; Sept. 9.00b; Dec. 9.30b; Mar. 9.30n; sales 1 lot.

Closing 20@25 lower. Standard—Close: Sept. 9.70@ Dec. 10.05b; Mar. 10.25 sale; Sept. 9.70@9.90; 10.50b; sales 18 lots. Closing 15@30

Thursday, June 21, 1934—Old Contracts—Close: June 8.95n; Sept. 9.20b; Dec. 9.50b; Mar. 9.50n; no sales. Closing 20 higher.

Standard-Close: Sept. 9.85@10.00; Dec. 10.10@10.25; Mar. 10.50 sale; June 10.80 sale; sales 16 lots. Closing 5@30 higher.

Friday, June 22, 1934—Old Contracts—Close: June 8.90@9.00; Sept. 8.95@9.02; Dec. 9.35@9.40; Mar. 9.35n;

Standard—Close: Sept. 9.70b; Dec. 9.95@10.05; Mar. 10.30 sale; June 10.55n; sales 22 lots. Closing 15@25 lower.

## Hide and Skin Markets

Chicago.

asure

s with ber of

utter-

siness

busibusi-breach

ement

uthor-

seven of the

elected

Assobe ap-

ry not

thority to the nav be

votes

r such

export

or pro-

It be-Ionday me 11.

ES. d Cont. 9.75

On; no

igher.

n; Dec. June Jun. 4@10

l Con-

ot. 9.75

: sales

lower.

b; Dec. ; June hanged

d Con-pt. 9.20

O sale:

@10.60;

sing 35

ld Con-. 9.00b;

0@9.90;

; June 15@30

ld Con-

t. 9.20b;

s. Clos-

@10.00;

le; June

g 5@30

d Con-0; Sept. r. 9.35n;

visioner

wer. b; Dec. June 15@25

PACKER HIDES-There was a good movement of about 75,000 or better big packer hide this week at steady prices, sufficient to take care of the kill for the week. Trading was spread over three days toward the latter part of the week, and all selections were involved. All big packers participated in the movement in a proportionate manner.

The take-off ran well to straight June, although a number of May hides were included. There has been a good demand for heavy hides and all steer descriptions at steady prices but packers desire to move cows along with the steers. Demand seemed to improve as the week progressed, and this trading leaves packers in a fairly comfortable position as regards stocks.

Total of 11,500 native steers were renorted at 10c for heavies; heavy steers in strong demand and scarce and 10½c could be secured for straight heavies; in fact this price of 10½c was paid for June native steers at New York, where they run mostly heavies. Total of 6,000 extreme light native steers sold at 91/2c.

About 1,500 butt branded steers were reported at 10c, and 9,500 Colorados at 9½c, steady. One packer sold 1,000 heavy Texas steers at 10c; 3,300 light Texas steers moved at 9c, and 2,000 extreme light Texas steers at 9c.

Total of 4,000 May-June heavy native cows sold at 9c. Three packers sold 10,000 light native cows, including 3,000 River point take-off and balance northerns, at 9½c. Total of 16,600 branded cows reported at 9c, all steady.

One packer sold 1,000 native bulls at Branded bulls quoted steady. around 6c, nom.

SMALL PACKER HIDES—A local small packer late this week sold 3,000 May hides, production of one outside plant, at 9½c for all-weight native steers and cows and 9c for branded; trade pending on another plant's production. Outside small packer lots quotable proportionately lower.

In the Pacific Coast market, 7,000 big packer hides sold early at 8c, flat, for steers and cows, f.o.b. Los Angeles, Apr.-May take-off.

FOREIGN WET SALTED HIDES-South American market rather quiet this week. Last reported trading in Argentine steers was at 60 pesos, equal to 10%c, c.i.f. New York. About 16,000 Uruguay hides were reported late last

week equal to 10 18c.

COUNTRY HIDES — Country hides are rather firmly held and buyers ideas usually a half-cent under asking prices. Trading has been slow, due to the inability of collectors to replace their holdings at interior points at prices low enough to sell at the prices obtainable for tanner selections. Stocks, however, are usually in fairly strong hands; buying is generally for imnands; buying is generally for immediate requirements. All-weights, 47 to 48 lb. average, quoted around 7½c, with lighter average at up to 8c, trimmed, selected, delivered Chicago; untrimmed ½c less. Heavy steers and cows usually quoted 6¼ @6½c. Buff weights could be sold at 7½c, with 8c

asked, trimmed. Extremes sold at 9c, asked, trimmed. Extremes sold at 9c, trimmed, last week; some ask 9½c, while 8½c is available. Bulls around 4@4¼c; glues, 4½c. All-weight branded 5½@6c, flat, less Chicago

CALFSKINS-Packer calfskins quiet which are talked higher in a nominal way. Last trading was at 14½c for May St. Louis heavy calf, 9½/15-lb., with lights nominally around 12c on that basis; up to 16c talked for northern point heavies.

Chicago city calfskins quiet; the 8/10-lb. last sold at 10c; two collectors of 10-lb. last sold at 10c; two collectors offering 10/15-lb. at 11½c. Some Buffalo small packer calf sold early at 10c for lights and 12c for heavies, f.o.b. Buffalo. Outside cities, 8/15-lb., quoted around 10½c; mixed cities and countries 9½@10c; straight countries 8½c. Two cars Chicago city light calf and deacons sold at 80c, up 5c.

KIPSKINS — Packer kineking last

KIPSKINS — Packer kipskins last sold at 12c for May northern natives; a few southern over-weights sold last week at 10c, which would indicate 11c nom. market for northern over-weights. Market quoted about on this basis, with trading awaited.

Chicago city kipskins last sold at 10½c, with 11c asked. Outside cities 10@10½c; mixed cities and countries 9@9½c; straight countries 8@8½c.

HORSEHIDES—Occasional sales reported at steady to firm prices; choice city renderers quoted \$3.00@3.25, some asking \$3.35; mixed city and country lots \$2.75@3.00; No. 2's 50c less.

SHEEPSKINS—Dry pelts firmer at 13½c for full wools, short wools half-price. Some variation in prices of packprice. Some variation in prices of packers hearlings; last reported sales were two cars late last week at 75c for No. 1's, 55c for No. 2's, and 40c for clips; quoted in other directions about 5c up or down from these prices, and offerings moderate. Small packer shearlings around half-price. Pickled skins were failly apply to the price of the prices o fairly well cleaned up earlier on winter fairly well cleaned up earlier on winter skins, with last reported sales \$3.75 per doz. No sales reported yet on Summer skins but \$4.75@5.00 per doz. will be asked at Chicago. Supplies of California spring lambs were short and sales reported at \$4.50 per doz., quality not as good as expected. Packer spring lambs quoted \$1.00 per cwt. live lamb, or 68@75c each. Outside small packer spring lambs 55@60c.

#### New York.

PACKER HIDES-Two packers sold a total of 2,800 June native steers latter part of this week at 10½c, or ½c the Chicago market; these run mostly heavy steers, which are in keen demand at the moment. Butt branded steers, on this basis would be quoted at 10 ½c and Colorados at 10c, with bids at ½c less reported.

CALFSKINS - Calfskin market rather quiet but stronger. Car of packer 9-12 calf sold early in the period at \$2.25, or 10c up; the 5-7's and 7-9's are nominally 5@10c higher than last trading prices of 90c and \$1.20. Collectors' calf also nominally 5@10c higher than last trading prices of 80c for 5-7's, \$1.10 for 7-9's, and \$2.00 for 9-12's.

#### CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended June 22, 1934, with comparisons, are reported as follows: PACKER HIDES.

Week ended Prev. June 22. week.

Cor. week, 1933.

......

	June 22.	week.	1933.
Spr. nat.		.,	20001
strs10	@101/n	10 @10%n	1214@13n
Hvy, nat. strs.	@10	@10	@121/2
Hvy. Tex. strs.	@10	@10	@1214
Hvy. butt brad'	er.		12
	@10	@10	@1214
Hvy. Col. strs.	@ 914	@ 914	@12
	- 1a	400 - 1/4	60.00
strs	@ 9	@ 9	@12
Brnd'd cows.	@ 9	100 9	612
Hyy, nat, cows	@ 9	@ 9	1146@12n
Lt. nat. cows	@ 914	@ 914	124 @124
Nat. bulls	@ 616	6 616	1046@11n
Brnd'd bulls.	10 6n	60 6n	914@10n
Calfakins12	@15n	1114@1414	18 @20
Kins, nat	@12n	1114 @ 1214	16 @17ax
Kins, ov-wt.	@11n	1014.6011	@15
Kips, brnd'd.	@10n	91/010	1014n
Slunks, reg.	@60	@80	85 @1.10
Shinks bris 35	650	25 @50	40 @50
Lagnt native,	butt bre	inded and U	olorado steer
re ber to tess	than nea	vies.	
CITY	AND SM	IALL PACK	ERS.
Branded	60 0	814 @ On	100 1 1m
Nat bulls 6	60 814	8 6 814	@10m
Brnd'd bulle 5	1460 6	514 60 6	@ 0n
Calfakina 10	@1114	10 @1114	1414-6018
King	@1014	61014	14 @15n
Slunks reg 50	@ 60m	50 @60n	@85ax
Slunks hels 25	@40n	25 @40n	30 @40n
Distriction, Mariot and	-	-	oo wan
	COUNTR	Y HIDES.	
Hyv. steers 6	14 @ 614	6 @ 614	100 7n
Hvv. cows 6	14 @ 614	8 6 84	@ 7n @ 7n
Buffe	11460 8	71460 8	8 @ 814
			8 @ 814 9 @ 915
Bulls 4	60 414	6 4	514 (2) 584
Calfskins	@ 81%	8 60 814	54 @ 5% 10% @11
Kins 5	0 81%	60 8	10 @1014
Light calf . 25	@35n	25 @35n	50 665
Deacons 25	@35n	25 @35n	50 @65 50 @65
Slunks reg	@20n	@20n	400 20m
Slunks, bris	@10n	@10n	@100
Horsehides 2	75@3 25	2.75@3.35	2 75@3 25
			a. 10@0.00
	SHEET	PSKINS	
	Spr. nat. strs	strs	Spr. nat. strs

#### WEEKLY HIDE IMPORTS.

Pkr. lambs...
Sml. pkr.
lambs...
[al. 30n
Pkr. shearigs.
[al. 375]
Dry pelts...
[al. 32]

Imports of cattle hides at leading U. S. ports, week ended June 16, 1934:

Week	Ending	New York.	Boston.	Phila.
June 9	1934 1934	21,593 18,085 13,471 13,219	4,000	8,000
		406,188 24,932 49,890 328,590	26,987 500 24,258	39,763

#### CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended June 16, 1934, were 4,072,-000 lbs.; previous week, 3,731,000 lbs.; same week last year, 4,662,00 lbs.; from January 1 to June 16 this year, 113,-022,000 lbs.; same period a year ago, 109,736 000 lbs. 109,736,000 lbs.

Shipments of hides from Chicago for the week ended June 16, 1934, were 8,996,000 lbs.; previous week, 6,630,000 lbs.; from January 1 to June 16 this year, 141,539,000 lbs.; year ago, 126,761,000

#### BELGIAN LARD QUOTA.

Belgian importers of lard will be permitted to bring in approximately the same quantity of lard during July this year as in the same month a year ago, according to cabled advices to the Department of Commerce. A quota limit on lard for May and June was set by Belgium, this quota being 10 per cent of the total 1933 imports. Under the new arrangement it will be possible to import approximately 500,000 lbs.



TRADE MAR

Meat Grinder Plates

The Most Serviceable and Economical in Existence

An impartial test of 30,000 pounds of meat a day for two years and still in first-class condition—proves their superiority. Used exclusively by all large packers and over 75% of the leading sausage manufacturers in the country. There's a reason! Send for further information and price list.

THE SPECIALTY MANUFACTURERS SALES CO.

2021 Grace Street Chas. W. Dieckmann, Phone: LAKeview 4325 Chicago, Illinois

The Man Who Knows



# H.J.MAYER SPECIAL SAUSAGE SEASONING

The Man You Know

Makers of the genuine H. J. Mayer Special Frankfurter, Bologns, Pork Susage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), Chili Con Carne, Rouladen Delicatessen, Wonder Pork Sausage Seasonings and NEVERFAIL Curing Compound.

Beware of products bearing similar name only H. J. Mayer makes the genuine H. J. Mayer products listed. The prime favorite of progressive packers

Join the LYONE Parade and make the finest Sausage ever made with H. J. MAYER NEW DEAL LYONE SEASONING



## H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave.

Chicago, Ill.

Canadian Office, Windsor, Ont.

# RANDALL IMPROVED HEAD CHEESE CUTTER for Hand Power Only



This machine was designed and built for sansagemakers who found our power cutter was often too large to meet their requirements. Small and compact, yet answers every purpose efficiently and fully takes care of production. FREE trial to potential purchasers.

R. T. RANDALL & COMPANY

331-333 N. Second St.

Philadelphia, Penna.

#### For Slicing

Search no further if you want a high quality dried beef that makes full, even slices. Peacock Dried Beef is manufactured and trimmed with the slicer's problem in mind. Write for prices.

Cudahy Brothers Co.

Cudahy, Wis.



**Peacock Dried Beef** 



ATTRACTIVE, colorful, lithographed cans certainly create an impression of quality. Today, neither the dealer nor the consumer wants merchandise of any kind that is not packed in an attractive container. For years Heekin has served packers with lithographed cans for every requirement. Today Heekin personal service is ready to assist you in making your present can more beautiful . . . more attractive for the purchaser. Write for information.

The Heekin Can Co.

Cincinnati, Ohio

Heekin

Cans

1

## CHICAGO SECTION

John W. Rath, president, Rath Packing Co., Waterloo, Ia., was in Chicago on business during the past week.

S

S

the the

for

ist.

0.

ois

TER

Only

gned akers utter meet and every fully ion.

io

visioner

Walter Frank, president, Frank & Co., famous sausage makers of Milwaukee, Wis., was a Chicago visitor during the past week.

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 25,240 cattle, 10,552 calves, 43,035 hogs, 11,362 sheep.

John C. Cutting, advertising manager of Wilson & Co., is recuperating at the Ravenswood hospital from an operation for acute appendicitis. He is doing well and expects to be at his post of duty in a short time.

A. C. Schueren, president of the Vaughan Company, manufacturers of the famous "Jim Vaughan" electric meat cutter, returned this week from a fishing trip to the Gulf of Mexico. tarpon.

H. B. Dimmick, manager of the pro-vision department of the Boston office of Swift & Company, recently retired after 45½ years of service with the company. He is making his home at Cataumet, Mass.

Provision shipments from Chicago for the week ended June 16, 1934, with comparisons, were as follows:

| Week | Previous | Same | week | Week | 3. | Cured meats, lbs. .20, 826, 000 | 28, 983, 000 | 17, 603, 900 | Fresh meats, lbs. .49, 250, 000 | 51, 692, 000 | 37, 719, 900 | Lard, lbs. ... ... 9, 457, 600 | 7, 423, 000 | 2, 217, 000 | 7, 2217, 000 | 2, 217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000 | 1, 2217, 000

Fred R. Danielson, well-known meat industry executive who has friends all over the country, has recently been made sales and production manager of the Carstens Packing Co., Tacoma, Wash., according to announcement by president W. H. Wells.

F. J. King, provision veteran of the F. J. King, provision veteral of the Swift organization, who recently retired from the general management of the G. H. Hammond Company, passed away at his home at Wheaton, Ill., on May 27. He had just finished 35 years of service with the company.

Fred Bloss, veteran employe of the company, has been appointed manager of the Quincy, Ill., branch house of Armour and Company. Mr. Bloss entered Armour and Company's employ at Omaha in 1905. He succeeds J. H. Brays who has been transferred to St. Byers, who has been transferred to St.

C. V. Whalin, head of the livestock, meats and wool division of the U. S. Bureau of Agricultural Economics was in Chicago this week attending the annual meeting of the National Livestock and Meat Board. Mr. Whalin presented a report on the cooperative beef grading service of the bureau.

H. O. McConkey, superintendent of the Kroger Grocery & Baking Company's packing plant at Columbus, Ohio, was a visitor in Chicago this week.

With Mrs. McConkey he is spending his vacation with their two sons, both of whom are associated with Chicago packing companies. Mr. McConkey reports good activity in the Kroger plant, which slaughters all classes of livestock, cures meat and makes sausage and other prepared meats.

#### MEAT BOARD SHOWS RESULTS.

MEAT BOARD SHOWS RESULTS.

Asserting that doctors, dentists and dietitians of the United States have shown a most enthusiastic response to the National Live Stock and Meat Board's efforts to supply them with the very latest authentic facts on the nutritive value of meat, R. C. Pollock, general manager of the Board, in his annual report to the directors of the organization, in session at Chicago on June 21, declared that this response on the part of professional groups was one of the most significant of the newer phases of the Board's nation-wide er phases of the Board's nation-wide program of education and research.

Mr. Pollock showed further how unprecedented results have been obtained in many other fields of activity, all of which are designed to further the in-terests of the entire live-stock and meat industry; how new heights of achievement have been reached in the educational work with housewives, teachers, students, and other groups; how re-

search has added a new fund of knowledge concerning this food product.

Directors of the Board, representing every division of the live-stock and meat industry—producing, marketing, packing and retailing—learned that the program has been strengthened by the addition of new activities as well as by the expansion of work previously under way. Charles D. Carey, well-known Wyoming stockman and chairman of the Board, presided. 

#### HIDE AND LEATHER OUTING.

The Hide and Leather Association of The Hide and Leather Association of Chicago held its first outing of the 1934 golf season at the Olympia Fields Country Club on Friday, June 15. The turnout was the best for some time, and of the 86 attending 77 signed up for golf. The committee in charge—Charles Zitnik, M. N. Witt and W. J. Taber— Zitnik, M. N. Witt and W. J. Taber—had arranged for plenty of prizes. The president's prize was won by Marvin Wood, of Brown, Edwards Co.—an auto robe donated by T. P. Gibbons, of Cudahy Packing Co., president of the Association. First prize in the blind bogie was won by John Burnham, of Frank H. Burnham Co., Michigan City, Ind., and second prize by Jack Weiller, of Chas. Friend & Co. The prize for low gross score of 83 was won by D. S. Adams. The next outing is planned for the middle of summer, probably at some West side club; details to be announced later. nounced later.

#### PACKER AND FOOD STOCKS.

Price ranges of packers', leather companies', chain stores' and food manufacturers' listed stocks, June 20, 1934, or nearest previous date, with number of shares dealt in during week, and closing prices, June 13, 1934:

Sales. Week ende	High.	Low.	-Clo	se
Week ende	ed		June	June
Week ende June 20.	-June	20	20.	13.
Amal, Leather Do. Pfd Amer. H. & L. 100 Do. Pfd 100 Amer. Stores. 4,500 Armour A. 23,125 Do. B. 4,020 Do. Del. Pfd. 2,600 Do. Del. Pfd. 500 Beechnut Pack. Bohack, H. C. 100 Do. Pfd				4
Do. Pfd.				33 %
Amor H & L 100	786	786	784	7
Do Pfd 100	2214	3216	3212	301/
Amor Stores 4 500	43	42	42 72	4974
Amer. Stores., 4,000	5.7/	5.64	5.87	617
Do D 4 000	9.8/	984	254	974
Do. D 4,020	071	971	0717	001/
Do. III. Pid. 2,000	0179	003/	003/	0079
Do. Del. Pid. 300	91 72	80%	80%	601/
Beechnut Pack.	20	10	40	1072
Bonack, H. U. 100	13	13	19	10
Do. Prd	0011	0.01/	001/	001/
Chick. Co. Oll. 300	261/8	261/8	201/8	20 1/4
Childs Co 800	6%	6.96	0%	1 72
Cudahy Pack 400	46%	46	46%	46
First Nat. Strs. 1,100	65%	65%	69%	00 1/2
Gen. Foods10,600	32	31 1/8	32	32%
Gobel Co 2,200	736	- 7	71/6	71/2
Gr.A.&P.1stPfd. 10	1281/2	1281/2	1281/2	129%
Do. New 10	140	140	140	134
Hormel, G. A., 100	17%	1734	1714	16
Hygrade Food 300	35%	31/2	334	31/2
Kroger G. & B. 2,000	31 %	301/2	30%	31%
Libby McNeill, 2,450	5%	53%	53%	6
McMarr Stores				51/2
Mayer. Oscar				8%
Mickelberry Co. 500	186	186	1.36	136
M. & H. Pfd., 200	9	81/9	9	716
Morrel & Co 300	47	47	47	4516
Nat Ed Pd A				114
Do P				1/4
Not Louther 350	184	1.84	1.84	11/
Nat Ton 800	12 78	13 78	12 78	131/
Drop & Camb 5 200	961/	26	26	2514
Do Da Ded 120	114	114	114	1101/
Doth Book	11.4	TIA	TTA	951/
Rath Fack 1 coo	801/	501/	E01/	E11/
Suleway Strs 1,800	1041/	104	104	104
Do. 6% Pid. 290	104%	104	104	1101/
Do. 1% Plu. 200	111/4	111	TIT	11274
Stant Meyer	1001	181/	17797	398
Swift & Co20,000	14 1/2	14 %	11 78	16 72
Do. Intl 4,450	311/4	31	31	31
Trunz Pork				19
U. S. Cold Stor				331/2
U. S. Leather, 500	9	9	9	91/8
Do. A 1,800	141/3	141/2	141/2	131/2
Do. Pr. Pfd				58
Wesson Oil 300	22%	221/4	22%	23
Do. Pfd 1,000	581/8	581/8	581/8	58
Wilson & Co 2,300	71/4	71/4	73/4	71/8
Do. A15,400	231/4	221/2	23	221/8
Do. Del. Prd.   Do. Del. Prd.   Do. Pr. Prd.   Do. Prd	79	79	79	80%

#### WHY NOT HIGHER MEAT PRICES. (Continued from page 21.)

MR. ALDRICH: Mr. Skipworth, meat packers must have to sell an awful lot of meat in order to make any decent sort of a profit. Isn't that right?

MR. SKIPWORTH: That's right Mr. Aldrich. As a matter of fact, producers probably will be interested in knowing that the meat packers sustained very heavy losses in both 1931 and 1932, and their profits in 1933 aggregated only one-seventh of one cent per pound of all live stock handled.

MR. ALDRICH: In other words, the price packers are able to pay farmers depends upon the price you can get for your meat. Or, it might be called simply a case of supply and demand.

MR. SKIPWORTH: Absolutely right, Mr. Aldrich.

MR. ALDRICH: Well, will you explain why it is, then, that with all this government buying of hogs and cattle, supplies have not been reduced enough to permit the packing industry to pay higher prices to the farmers?

MR. SKIPWORTH: As a matter of fact, Mr. Aldrich, that is exactly what the meat packers have been doing. For example, during the first four months of 1934 they paid approximately \$73,000,000 more for their live stock than they did in the corresponding months of 1933. This was in addition to the payment of approximately \$64,000,000 payment of approximately \$64,000,000 in hog processing taxes.

#### Why They Can Pay More.

The packing industry has been able to pay more for livestock this year than last because it has been able to get



## F.C. ROGERS, INC.

NINTH AND NOBLE STREETS
PHILADELPHIA

## DROVISION BROKER

HARRY K. LAX, General Manager

Member of New York Produce Exchange and Philadelphia Commercial Exchange

## H. P. HENSCHIEN

ARCHITECT Established since 1909

PACKING PLANTS — PLANT ADDITIONS RECONDITIONING FOR GOVT. INSPECTION

59 E. Van Buren St., Chicago, Ill.

#### SMITH, BRUBAKER & EGAN

ARCHITECT & ENGINEERS

30 No. LaSALLE ST.

CHICAGO, ILLINOIS.

SERVING THE MEAT PACKING INDUSTRY

more money for the meat which it has sold. Prices of meat generally are higher than they were a year ago, indicating an increase in consumer purchasing power. Prices of by-products, however, especially beef by-products, at present are generally lower than a year ago. Cattle are selling for more than they did at this time in 1933, but if cattle by-product values had shown a substantial gain the result would be that cattle prices now probably would show an even greater gain than they have shown over last year.

Then, too, in the case of hogs, the packer has to pay the government a processing tax of 2% cents per pound in addition to the price he pays the farmer for the hog. Of course, from the processing tax the government derives funds to pay back to those farmers who agree to reduce their corn and hog production. It also provides the government with funds to buy hogs and pork for relief purposes, and assist in other ways to relieve agricultural conditions.

MR. ALDRICH: Well, you might explain why you packers don't pass this processing tax on to the consumer. Surely 2% cents per pound for his meat won't make much difference to the consumer, will it?

#### Why They Can't Pass It On.

Mr. Skipworth: That sounds easy; but if it were so easy to add 2¼ cents more to the price of pork products, it seems reasonable to say that the packing industry would have made more than one-seventh of a cent per pound in 1933. Just think, if the meat pack-

ers had been able to raise the price of pork products last year 2½ cents a pound, they would have been able to multiply their profits almost 16 times.

However, your question brings a story to my mind—a true story. It seems that a farmer over in Ohio brought a 240-pound hog to market. He asked the packer how much it was worth.

After looking the hog over, and finding that it was not of top grade, the packer offered a price of 3% cents a pound. The farmer agreed, and the deal was closed. This fixed the price for the hog at \$7.80.

But, before leaving, the farmer suggested that he would like to buy back one-half of the hog for his own use, and asked how much it would cost him.

The packer did a little figuring, and told the farmer that it would cost him \$7.35 to buy back half of the hog, dressed.

Mr. ALDRICH: As I understand you, Mr. Skipworth, this packer charged the farmer \$7.35 for half of the hog when he paid only \$7.80 for the whole animal. Is that true?

Mr. SKIPWORTH: Yes, and the packer did not make a cent of profit; in fact, he had neglected to add a 6-cent inspection charge made in that locality.

#### Yield of a Hog.

Here's the way it happened: 240 pounds of live weight hog at 3½ cents per pound equals \$7.80. But, in order to re-sell any part of this hog, it was necessary for the packer to pay the

government a processing tax of 2\% cents per pound. So, you see, 240 pounds at 2\% cents per pound equals \$5.40 tax.

MR. ALDRICH: Let me get this straight. The packer paid \$7.80 to the farmer: half of it would be \$3.90, but the processing tax on half the hog is \$2.70, making a total of \$6.60.

MR. SKIPWORTH: That's right—but it isn't all. This packer's killing and refrigeration costs amounted to \$1.50 per hog or 75 cents for half a hog. When this is added to the original cost, plus the processing tax, the packer had to charge \$7.35 for the half of the hog, or almost as much as the whole hog cost him in the first place, just to break even.

Let's also remember that this was live weight. Approximately 30 per cent shrinkage would have to be deducted before this hog could be sold as meat. The bacon would have to be squared; the hams would have to be trimmed and smoked and cured; and probably would be necessary to put an attractive wrapper on them—maybe cellophane and blue ribbons—and then there would still be the expense of selling, delivering, credit, and so forth. And don't forget that all of the cuts from this hog would not bring pork loin prices.

MR. ALDRICH: I see what you're driving at, Mr. Skipworth. Figures are sometimes confusing, and from what I know of the livestock and meat busness I can appreciate that a great many people have misunderstood and underestimated the problems of the meat packer.

# **PIMIEXO**

- POWDERED -

the outstanding sweet red spice for fine flavored sausage!



nge

TIONS

INOIS.

c of 21/4 see, 240

nd equals

get this 80 to the

3.90, but

ne hog is 0. ight-but lling and

to \$1.50 If a hog.

inal cost

acker had f the hog.

vhole hog

t to break this was 0 per cent deducted as meat. squared; mmed and obably it

cellophane ere

and don't from this

prices.

u're driv-

gures are

m what I neat busi-

reat many nd under-

the meat

ovisioner

The Pure sweet red spice (powdered fine) with actual condimental value-"An American Product."

Its use in Sausage improves flavor and style and gives a distinct selling advantage.

ORDER TODAY!

Used extensively by I. A. M. P. members

CHILI PRODUCTS CORPORATION, LTD. 1841 East 50th St. LOS ANGELES, CALIF.

160 E. Illinois St.

Chicago, Ill. "THE HOUSE OF STANDARDIZED QUALITY"

STOCKINETTE

BAGS and TUBING for BEEF-HAM-LAMB SHEEP-PIGS-CUTS-CALVES FRANKS, Etc.

We Have Used Colors to Designate Sizes for Several Years

E.S.HALSTED & CO.. Inc.

Joseph Wahlman, Dept. Mgr.

Makers of Quality Bags Since 1876



Sheep Bag

# lewed ASINGS

Importers SAUSAGE CASINGS

Exporters

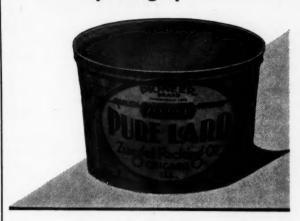
New York

London

Hamburg

INDEPENDENT CASING COMPANY

Greater greaserepelling qualities . . .



- The grease-resisting Kleen Kup is an entirely new type of paper package. It is the result of many years of experiment to produce a package suitable for such products as Lard, Butter, Peanut Butter, Shortenings, and Meat Products of a greasy nature.
- · Send for samples. Test them. Notice how superior they are to ordinary paraffined packages.





The Package That Sells Its Contents

Mono Service (d.

#### CHICAGO PROVISION MARKETS

#### Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

FUTURE PRICES.

SATURDA				Based on actual carlot trading Thursda	у,
LARD— Open.	High.	Low.	Close.	June 21, 1934. REGULAR HAMS.	
July 6.621/2	6.65	6.521/2	6.521/4-6.55 6.871/4b	Green.	*S. P.
Sept 7.07½ Oct 7.15	7.07½ 7.15	6.871/2	7.00b	8-10	14
Nov 7.371/2	7.37%	7.25	7.15n 7.25ax	14°18	141/4
CLEAR BELLIES—	1.0172	*	1.200.2	14-16	14%
July 9.20			9.20b		
Sept 9.55	9.55	9.50	9.50ax	BOILING HAMS. Green.	°S. P.
MONDAY	JUNE 1	8, 1934.		16-18 1514@1514	15
LARD-	0.501/	6.70	0 501/1	$   \begin{array}{ccccccccccccccccccccccccccccccccccc$	15 15
July 6.70 Sept 6.95	6.721/2 7.05 7.121/4	6.95	6.72½b 7.02½ 7.12½b	16-22 range 15¼@15½	
Oct 7.10	7.121/2	7.10	7.12½b 7.20b	SKINNED HAMS.	
Nov 7.25	7.35	7.25	7.3214b	Green.	*S. P.
Jan 7.42%	****	****	7.421/2	10-12 16 12-14 16	151/2 151/2
July 9.371/2			9.371/2	14-16	15%
Sept 9.60	9.671/2	9.60	9.67 1/2 b	18-20	15%
MHEODAT	THAT I	0 1004		20-22 14	141/2
LARD-	, JUNE	1934.		24-26 121/4	1214
July 6.65		*****	6.65	25-30	11%
July 6.65 Sept, 7.05-021/2 Oct 7.05-021/2	7.05	$6.92\frac{1}{2}$ $7.02\frac{1}{2}$	6.971/2		22.76
	7.371/2	7.25	7.17½n 7.27½b	PICNIC.	40. 70
Dec 7.37½ Jan 7.40	7.37 1/2	7.20	7.40ax	4- 6 9	*S. P. 8%
CLEAR BELLIES-				6-8 9	81/4
July			9.371/2n	8-10 9 10-12 9	81/4 81/4
Sept 9.671/2	****		9.67½ax	12-14 9	81/4
WEDNESDA	Y, JUNE	20, 198	34.	Short shank ½c over.	
LARD-		0.50		BELLIES.	
July 6.57½ Sept 6.95	6.571/2	6.50 6.85	6.50-521/2 6.85ax	(Square cut seedless) (S. P. 4c under D. C.)	
Oct 7.00-6.97	1/2 7.00	6.95	6.95ax	Green.	*D.C.
Sept. 6.95 Oct. 7.00-6.97 Nov. 7.07½ Dec. 7.22½ Jan. 7.25	7.221/2	7.15	7.07½ax 7.15ax	6-8 13%	131/2
	7.30	7.25	7.25ax	8-10	131/2
CLEAR BELLIES—			0.081	12-14 131/4	1314
July 9.60	9.60	9.55	9.37½n 9.55ax	14-16	12%
MITTED OD A				D. S. BELLIES.	
LARD-THURSDA		21, 193	4.	Clear.	Rib.
July 6.50	6.521/2	6.40	6.40ax	14-16 10	
Sept 6.821/2 Oct 6.921/2	6.87 1/2	6.80	6.70 6.80ax	16-18 9% 18-20 9%	****
Nov 7.121/2	7.17%	7.00	6.90n 7.00b	20-25 91/2	91/2
Jan	*****		7.12%ax	30-35 9%	9 1/2 9 3/8
CLEAR BELLIES-				35-40	91/4
July			9.37 1/2 n	50-60 8%	8%
Sept	****		9.55n	D. S. FAT BACKS.	
LARD- FRIDAY,	JUNE 2	2, 1934.		8-10 10-12	. 61/2
July 6.371/2	6.521/4	6.371/2	6.50ax	12-14	7
Sept 6.671/2	6.85	6.671/2	6.80ax	14-16 16-18	714
Oct 6.77½ Nov 6.85	6.921/2 7.00	6.85	6.90ax 7.00ax	10-20	. 694
Dec 7.021/2	7.10	7.021/2	7.10ax 7.20n	20-25	. 8
CLEAR BELLIES—	****	****	1.20n	OTHER D. S. MEATS.	
July			9.371/2n	Extra short clears 35-45 Extra short ribs 35-45	9¼n 9¼n
Sept			9.55n	Extra short ribs 35-45 Regular plates 6-8	61/3
Key: ax, asked; b	, bid; n,	nom: —	split.	Clear plates 4-6 Jowl butts	61/3 53/4 53/4
				Green square jowls	51/2
				*Quotations represent No. 1 new cure.	072
Watch the V	Vanted	Page	for bar-	LARD.	
gains.					6.4214
				Frime steam, cash	
				Prime steam, cash Prime steam, loose Prime steam loose Prime steam loose Prime steam loose Prime steam loose	0@5.95
	ă.			Frime steam, casa Prime steam, loose Refined, boxed, N. Y.—Export un Neutral, in tierces Raw leaf	0.7273 0@5.95 quoted 7.75

**PURE VINEGARS** 

A. P. CALLAHAN & COMPANY CHICAGO, ILL.

#### SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole.	Ground.
Allapice	. 814	1014
Cinnamon	. 13	17
Cloves	. 13	171/2
Coriander	. 7	816
Ginger		10
Mace, Banda	. 50	52
Nutmeg	. iż	16
Pepper, black		131/9
Pepper, Cayenne		21
Pepper, red		16
Pepper, white	20	221/2

#### PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended June 16, 1924.

ing the week ended	June	16, 193	34:
POR	K.		
ā	1934, bbls.	Week ended June 17, 3 1933, bbls.	From Nov. 1, 1988, to June 16, 1934, bhis
Total	25 25	90	2,197 1,284 614
West Indies		90	299
BACON AN			
	M lbs.	M lbs.	M lbs.
Total	2	378 267 108 3	92,495 84,450 6,064 166
Canada Other Countries		****	217 1,598
LAB	D		~,000
2015.00	M lbs.	M lbs.	M lba.
Total United Kingdom Continent Sth. and Ctl. America. West Indies Other Countries	5,981 600 26	7,857 6,518 1,172	266,340 184,475 72,225 6,152 3,474
TOTAL EXPORT	S BY	PORTS.	
From	Pork, Bbls.	Bacon a Hams, M lbs.	Lard, M lbs.
New York	25	551 21	2,582 148 25
Norfolk	****	****	112
New Orleans		1,347	3,706 7
Total Week	13	1,921 910 1,708 378	6,681 7,236 8,439 7,858
SUMMARY OF EXPORTS	FRON	NOVEM	BER 1,
1933, TO JUN	VE 16,	1934.	
1933 to 1934.	1932 to 1933.	Increase.	De-
Pork. M lbs 439	1.378		938
Bacon and hams, M lbs 92,495 Lard, M lbs 266,339	44,359 310,572	48,136	44,232

Store Store

N

CURING MATERIA	LS.	
	Cwt.	Sacks.
Nitrite of soda, per 100 lbs	\$9.08	
(5 or more bbls. per 100 lbs. delivered)	8.93	
Saltpeter, 1 to 4 bbls. f.o.b. N. Y.: Dbl. refined granulated Small crystals	6.1214	5.90
Medium crystals	7.50	7.35
Dbl. refd. gran. nitrate of soda Salt. per ton, in carlots only, f.o.b. Granulated Medium, air dried	Chica;	8.25 go: \$6.00 9.10
Detroit rock, carlots, per ton, f.o.b. Sugar-		
Raw sugar, 96 basis, f.o.b. New leans		673.85
Second sugar, 90 basis		none
Standard gran., f.o.b. refiners (2% Packers' curing sugar, 100 lb. b		@4.65
f.o.b. Reserve, La., less 2% Packers' curing sugar, 250 lb. b		@4.25
f.o.b. Reserve, La., less 2%		@4.15

#### ANIMAL OILS.

	SFLIAT	TALL	OILD.	
Prime edfble .				@ 94
Prime inedible				61
Headlight			*********	91
Prime winters	trained		*********	@ 8%
Extra winters	rained			@ 8%
Extra lard oil			*********	@ 8
Extra No. 1 l				@ 15
No. 1 lard oil				@ 7%
No. 2 lard oil.				@ 6%
Acidless tallov	v oil		*********	G 1%
20° neatsfoot	oil			@15%
Pure neatsfoot	oil			@13%
Special neatsf	oot oil			@ 8%
Extra neatsfoo	t oil			Q L
No. 1 neatsfoo	t oil			@ 13

Oil weighs 71/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

#### COOPERAGE.

Ash pork	barrels.	black	iron	hoons.	\$1.40 @1.43%
Oak pork	barrels.	black	iron	hoops.	1.30 @1.37
Ash nork	harrels.	galv.	iron	hoons.	1.47%@1.00
Oak nork	harrela	calv	ron l	hoons	1.2716@1.40
White oal	ham ti	erces.			2.20 @2.239
Red oak l	ard tier	ces			2.02%似之場
White oak	it bref r	POOR			2.1214@2.15

RTS. m prin-ces dur-934:

40 @1.42% 30 @1.33% 471/2@1.50 371/2@1.40 20 @2.22% .021/2@2.05 .121/2@2.15

ovisioner

M lbs. 02,495 84,450 6,064 106 217 1,538

CHICAGO	MAI	RKET	PRI	CES		SAUSAGE IN OIL.
						Bologna style sausage in beef rounds— Small tins, 2 to crate
WHOLESALE FRESH MI	EATS.	Pork loins 86	Fresh Por	k, Etc. @16	@ 8	Frankfurt style sausage in sheep casings—
Carcass Beef.		Pienie shoulder	PB	@10 @11	@ 8 @ 6% @ 6	Small tins, 2 to crate
Prime native steers— Week ended June 20, 1934.	Cor. week, 1933.	Tenderloins Spare ribs Back fat Boston butts .		@23 @ 61/4 @ 8 @13	@18 @ 4 @ 7 @ 71/4	Smoked link sausage in hog casings-
400 600	11% @12% 11% @12 9% @10	Boston butts . Boneless butts,	cellar trim.	@13		Small tins, 2 to crate
and native steeps-		2@4 Hocks		@17 @ 61/2	@11½ @ 5	DRY SALT MEATS.
400- 600	10 @10% 9%@ 9% 9 @ 9%	Neck hones		61/2 6 5 6 2	@ 2	Clear bellies, 18@20 lbs @ 9%
		Slip bones Blade bones . Pigs' feet Kidneys, per l		2572688455	532 053 54 44 4 4	
400- 600	9½@10 9 @ 9¼ 8½@ 9 9 @11 6½@ 7	Kidneys, per l	b	@ 6 @ 8 @ 6	@ 5 @ 4	Rib bellies, 25@30 lbs.     @ 9½       Fat backs, 10@12 lbs.     @ 6%       Fat backs, 14@16 lbs.     @ 7½       Regular plates     @ 6%
Heifers, good, 400-60010½@11½ Cows. 400-600 6½@8	9 @11 6½@ 7	Livers Brains Ears Snouts	**********	@ 4 @ 5	@ 61/3 @ 4 @ 4	Butts @ 5½
Medium steers—           400-600         9½ @10½           500-800         10½ @11           800-1000         11½ @12           Heifers, good, 400-600         10½ @11½           Cows, 400-600         6½ @ 8           Hind quarter, choice         @16           Fore quarters, choice.         @10	@16 @ 8½	Heads			@ 41/2	WHOLESALE SMOKED MEATS.
Beef Cuts.				AUSAGE.		Fancy reg. hams, 14@16 lbs174@184
Steer loins, prime unquoted Steer loins, No. 1 @31 Steer loins, No. 2 @29	@22 @21	Pork sausage.	in 1-lb. carto	fancy grades.)	@21%	Fancy Feg. hams, 14@16 lbs. 17½@18½ Fancy skd, hams, 14@16 lbs. 19 @19½ Standard reg. hams, 14@16 lbs. 16½@17½ Plcnics, 4@8 lbs., short shank. 11½@11½ Picnics, 4@8 lbs., long shank. 10 @19½ Fancy bacon, 6@8 lbs. 19 @19½ Standard bacon, 6@8 lbs. 19 @19½ Standard bacon, 6@8 lbs. 15½@17½ No. 1 beef ham sets, smoked— Insides, 8@12 lbs. @25 Outsides, 5@9 lbs. @25
Steer loins, No. 2	@20 @29 @27 @26	Country style	sausage, fresl	in links	@15¼ @12¾ @16¾ @18¼	Picnics, 4@8 lbs., long shank
Steer ions, No. 2	(C) 10	brankfurts in	sausage, sm	okea	@16% @18% @16%	Standard bacon, 6@8 lbs
Steer loin ends, No. 2	@15 @14	Frankfurts in Bologna in bee Bologna in bee Liver sausage	ef bungs, che ef middles, ch	oice	@14 @151/2	Ansides   Sal 1 lbs
COW SHOTE TOTALS	@15 @13	omored nact	sausake in no	E Dunks	@131/3	Cooked hams, choice, skin on, fatted @291/2 Cooked hams, choice, skinless, fatted29 @30
Steer ribs, No. 1	@15 @14 @12	Liver sausage Head cheese	in hog bungs	late	@16 @15 @191/2	Cooked picnics, skin on, fatted
Cow ribs, No. 2	@ 7 @ 61/3	Head cheese New England Minced lunche Tongue sausag Blood sausage Souse	on specialty,	choice	@1614 @24	Cooked loin roll, smoked
Ow loin ends (nlps)	6 6 1 6 1 6 1 6 1 6 1 6 1 6 1 6 1 6 1 6	Blood sausage Souse Polish sausage			@16 @17 @16	BARRELED PORK AND BEEF.
Steer chucks, prime unquoted Steer chucks, No. 1	617 7 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6		DRY SAU		dt 10	Mess pork, regular         @22.50           Family back pork, 24 to 34 pieces         @22.50           Family back pork, 35 to 45 pieces         @19.00           Clear back pork, 40 to 50 pieces         @22.00           Clear plate pork, 25 to 35 pieces         @17.00           Brisket pork         @16.50           Bean pork         @14.50
Steer Chucks, No. 1	@ 91/2 @ 61/4	Cervelat, choice Thuringer cer			@36 <b>@16</b> 14	Family back pork, 35 to 45 pieces @19.00 Clear back pork, 40 to 50 pieces @22.00
Steer plates 6 6 Medium plates 6 6	@ 51/3 @ 31/2	Farmer			@25	Clear plate pork, 25 to 35 pieces @17.00 Brisket pork
	@11 @ 2%	B. C. salami, Milano salami	choice	og bungs	@24 @34 @34	Bean pork       @14.50         Plate beef       @12.00         Extra plate beef, 200 lb. bbls       @13.00
Fore shanks	@ 6 @ 4	B. C. salami, Frisses, choice	new condition, in hog mid	dles	@1714 @28	
	@45 @40	B. C. salami, Milano salami B. C. salami, Frisses, choice Genoa style se Pepperoni Mortadella, ne Capicola Italian style Virginia hama	llami	***********	@37 @28 <b>@17</b>	VINEGAR PICKLED PRODUCTS.
Strion butts, No. 1	@20 @17 @55 @50	Capicola Italian style	hams		@36 @27	Regular tripe, 200-lb. bbl.   \$12.00     Honey comb tripe, 200-lb. bbl.   16.00     Pocket honeycomb tripe, 200-lb. bbl.   19.00     Pork feet, 200-lb. bbl.   15.50     Pork tongues, 200-lb. bbl.   33.00     Lamb tongues, short cut, 200   lb. bbl.   40.00
Beef tenderioins, No. 2 @50 Rump butts @18					@29	Pocket honeycomb tripe, 200-lb. bbl 19.00 Pork feet, 200-lb. bbl
Rump butts	@14 @ 814 @ 515			ATERIALS.		Lamb tongues, short cut, 200 lb. bbl 40.00
Insides, green, 6@8 lbs @10 Outsides, green, 5@6 lbs. @ 8 Knuckles, green, 5@6 lbs. @ 8½	@11 @10 @10	Regular pork	trimmings			OLEOMARGARINE.
Beef Products.	@10	Extra lean po Pork cheek m	rk trimmings		@131/2	White animal fat margarine in 1-th
	@ 6	Pork hearts .			@ 41/3 @ 41/3 @ 61/4 @ 61/3	Cartons, rolls or prints, f.o.b. Chicago. @ 9½ Nut, 1-lb. cartons, f.o.b. Chicago
Hearts	@ 6 @14½ @15 @ 7 @ 4 @ 9	Pork livers Native bonele Boneless chuck Shank meat	ks meat	(neavy)		
Tongues 017 Sweethreads 019 Ox-tail, per lb. 05 Fresh tripe, plain 04 Fresh tripe, H. C 08 Livers 013	@ 7	Beef trimming Beef cheeks (	gs trimmed)	nd ups. and ups. and up	@ 51/4 @ 41/4 @ 41/4	LARD.
Fresh tripe, H. C	@ 9 @14	Dressed canne Dressed cutter	rs, 350 lbs. a r cows, 400 lbs.	nd up s. and up	@ 41/4	Prime steam, cash, Bd. Trade \$5.95@ 6.42½ Prime steam, loose, Bd. Trade\$5.95@ 6.00 Refined lard, tierces, f.o.b. Chicago @ 7½ Kettle rendered, tierces, f.o.b. Chgo. @ 7½
Kidneys, per 15 @ 8	@ 9	Beef tripe	canner trim.	and up	@ 5¼ @ 2¼ @17¼	
Choice carcass 9 @10	9 @10			CASINGS.	6921 /2	Neutral, in tierces, f.o.b. Chicago @ 8
Choice carcass       9       @10         Good carcass       7       @ 8         Good saddles       10       @13	9 @10 8 @ 9 12 @13 6 @ 8 4 @ 5		(F.O.B. CE	IICAGO.)		Compound, vegetable, tierces, c.a.f @ 71/2
Good racks 6 @ 8 Medium racks 4 @ 5	4 @ 5			facturers of sav	-	OLEO OIL AND STEARINE.
Veal Products.		Domestic Domestic	rounds, 180 p rounds, 140	ack	@48	Extra oleo oil
Brains, each	@ 8 @25 @30	Export re	unds, mediu	n40	@43 @53	Prime oleo stearine, edible
Lamb.	Wan	No. 1 v No. 2 wes	veasands	00	@08 @03	TALLOWS AND GREASES.
Choice lambs @19	@16	No. 2 bi	ungs regular		@12 1.00	(In Tank Cars or Drums.)
Medium saddles	@20 @17	Middles, Middles,	select wide, 2 select, extra	@214 in. diam. wide, 214 in.	1.50 and	Prime packers' tallow
Medium fores	@13 @11	Dried bladder	183			No. 2 tallow, 40% f.f.a
Lamb fries per lb	@16 @14 @20 @17 @13 @11 @25 @15	12-15 in. 10-12 in.	wide, flat			Edible tallow, under 1% acid, 45 titre. 4 @ 4¼ Prime packers' tallow 334@ 334 No. 1 tallow, 10% f.f.a. 34@ 34% No. 2 tallow, 40% f.f.a. 3 @ 354 Choice white grease. 334@ 4. White grease 334@ 4. B-White grease, maximum 5% acid. 35%@ 35% Yellow grease, 10@15%. 334@ 35% Brown grease, 10@15%. 33 @ 35%
Mutton.	Ø10	Was seeings	wide, mat	************		Brown grease, 40% f.f.a 3 @ 3%
Heavy sheep	0 3	Narrow, Narrow	per 100 yds.	00 yds	2.10	VEGETABLE OILS.
Light sheep @ 7 Heavy saddles @ 5 Light saddles @ 9	Ø 6	Medium, Wide, pe	regular r 100 yds		1.60 0@1.45	Crude cottonseed oil in tanks, f.o.b. Valley points, prompt
Light saddles @ 9  Heavy fores @ 3  Light fores @ 6  Mutton legs @ 10	@ 3 @ 5	Extra wi	ungs	yda1.7	0@1.80	White, deodorized, in bbls., f.o.b. Chgo. 6% @ 7 Yellow, deodorized
Mutton stew @ 4	96688550 969999999999999999999999999999999999	Medium Small pr	prime bungs.	***************		Crude cottonseed oil in tanks, f.o.b.   Valley points, prompt.   Q 4%   White decdorized, in bbls., f.o.b. Chgo. 6% @ 7   Yellow, decdorized   6% @ 7   Yellow, decdorized   6% @ 1   4   4   4   4   4   4   4   4   4
Sheep tongues, per lb @12 Sheep heads, each @10	@ 9 @10	Middles, Stomachs	per set		16	Cocoanut oil, seller's tanks, f.o.b. coast. 24@ 2% Refined in bbls., f.o.b. Chicago @ 5%

## RETAIL SECTION

## Retail Food Dealers Want Code for All Branches of Industry

tion in Chicago this week expressed much optimism regarding improved business conditions and advantages experienced by the retail food industry under provisions of its NRA code.

Those in attendance represented that portion of the industry complying with the provisions of the code, and there was considerable undercurrent of dissatisfaction at the failure of all grocers to comply with the code. There was a protest against grocers in towns of 2,500 or less being relieved of the code, especially that part applying to fair trade practices.

The code permits a wholesale markup of 2 per cent and a retail mark-up of 6 per cent. There was some confusion as to these mark-ups, but C. H. Janssen, chairman of the grocery code authority, stated that based on a ruling in Texas by the National Code Authority the strict interpretation exempts from the wholesale 2 per cent mark-up shipments of merchandise not passing through privately controlled wholesale warehouses.

#### Price Mark Up Under Code.

In other words, a retailer on direct purchases from original sources may apply only the 6 per cent mark-up, but if his purchase runs through a privately owned warehouse this warehouse is forced to apply a 2 per cent mark-up which, plus the retailers 6 per cent, brings the total mark-up to 8 per cent.

On this basis a large organization buying direct from producers may eliminate its own wholesale house, and can pass the merchandise straight to its various stores, in which it can be legally sold for only 6 per cent more than actual cost. This gives a 2 per cent advantage to such retail stores.

Another question in connection with the wholesale mark-up related to delivery service. A differential of 1 per cent was asked to cover transportation. labor, etc., up to a 20 mile radius and 1½ per cent in a radius of from 20 to 40 miles. It was thought that NRA officials would be disposed to look with favor on such a suggestion.

#### Want Meat Dealers Under Code.

It was voted unanimously to include meat dealers in the retail grocery code.

RETAIL grocers at the National As-sociation of Retail Grocers conven-necessity for a separate code for this class of merchant, or for the retail food store which includes a meat counter or meat market.

> Officers re-elected for the coming year are D. A. Affleck, Salt Lake City, president; G. A. Bartel, Council Bluffs,

#### Retail Meat Prices

Average monthly prices at New York, Chicago, and Kansas City. Compiled by the U. S. Bureau of Agricultural Economics. Prices in cents per pound (simple average of quotations received.)

(Mostly Credit and Del. Stores.) (Mostly Cash and Carry Stores.)

	6	store	.,		Sto	res.)
	w York,	cago,	nsas City, 7 31.	New York, May 31.	cago,	neas City,
Beef.	Fa	48	Se S	Fa	fa.	33
Porterhouse steak Sirloin steak Top round steak. Bottom round Round steak, full cut Heel round Flank steak Top sirloin Rump roast, boneless Rib roast, 1st 6 ribs	.49 .40 .37 .34  .27 .33 .32 .31	.41 .34 .28 .22 .25 .26 .26	.41 .32  .25 .18 .23 .24 .23	.41 .35 .32 .29  .23 .27 .29 .26	.34 .30  .25 .18 .20 .22 .21	.32 .30 .25 .18 .22 .22
chuck Arm roast Straight cut chuck Corner piece Thick plate Navels Boneless brisket Brisket, bone in. Ground meat Boneless stew meat.	.24 .18 .18 .13 .11 .29 .20 .25 .24	.19 .18 .10 .10 .21 .12 .15	.17 .16  .10 .16 .10 .14 .16	.21 .18 .15 .10 . 9 .24 .15 .18	.16 .15 .9 .9 .18 .11 .13	.15 .14  .10 .14 .10 .13 .14
Cutlet or steak Loin chops Rib chops Rump roast Shoulder chops Shoulder roast Boneless shoulder. Breast Boneless stew Liver Lamb						
Loin chops Rib chops Leg Shoulder chops Square chuck Shoulder roast Breast Shank and neck Pork.	.51 .46 .32 .32 .25 .10 .12	.45 .40 .27 .26 .23 .10	.46 .44 .26 .24 .19	.46 .37 .27 .28 .22 .11	.39 .35 .24 .24 .21 . 9	.37 .37 .24 .21 .17
Center loin chops Rib chops End chops Fr. hams, whole Fr. shoulders, whole. Fr. picnics, whole. Boston butts Spareribs Lard (carton)	.28 .28 .20 .21 .17 .15 .25 .18	.26 .16  .12 .17 .11	.24 .24 .18 .17 .14  .22 .14	.25 .25 .17 .19 .15 .14 .22 .13	.24 .15  .11 .16 .10	.22 .21 .17 .18 .15 .22 .13
Sm. hams, whole	.23	.19	.19	.20	.19	.18
No. 2 Sliced hams Bacon strip, whole,	.20	.15	.17	.19	.16 .33	.33
No. 1	.28	.24	.22	.22	.24	.22
Sm. hams, whole, No. 1. Sm. hams, whole. No. 2. Sliced hams Bacon strip, whole, No. 1. Bacon strip, whole, No. 2. Sliced bacon, No. 1. Smoked butts Smoked butts Smoked butts Smoked belies or pickled pork Sausage meat Saut pork	.33	.31 .27 .14	.19 .28 .25 .15	.19 .28 .26 .13	.20 .27 .25 .13	.20 .27 .24 .15
ptckled pork Sausage meat Salt pork	.22	.18	.15	.19	.14	.14

Iowa, treasurer; H. C. Petersen, South Chicago, Ill., secretary-manager; R. M Kiefer, St. Paul, Minn., assistant secretary manager. Indianapolis was chosen as the 1935 convention city. Headquarters of the organization will be moved to Chicago in the near future,

#### RETAIL MEAT CODE HEARING

Public hearing on the proposed code for the retail meat trade of the country will be held July 2 in the Washington Hotel, Washington, D. C. Deputy Ad. ministrator George Carlson will conduct the hearing. The code is submitted by the National Association of Retail Meat Dealers, Inc., claiming to represent 65% of the trade.

Under the terms of the code's proposals a basic maximum work-week of 48 hours would be established, at minimum wages of \$10 to \$15 a week, depending on the population of the town. Grades and classifications of meats promulgated by the Department of Agriculture are incorporated into the code as fair trade practice.

Administration of the code would be entrusted to a code authority composed of the board of directors of the sponsoring organization, plus one representative from each of the following organizations: Food and Grocery Chain Stores of America, Inc.; National Association of Kosher Butchers, Inc.; National Association of Meat, Poultry and Game Purveyors; Institute of American Meat Packers; and such other organizations as the Administrator may name.

Provision is made for a separate trade practice section for kosher butchers, in addition to the trade practice rules of this code.

#### FOOD CODE EAGLE READY.

Food and Grocery Distributors' Code authorities were authorized by the National Code Authority on June 1 to take over the distribution of the "code eagle." This is the first trade to be so authorized by the NRA. Local code authorities are responsible for the distribution. Eagles will be given to all members of the retail food trade who apply for them except those who have had thirty days' notice of assessment and have not paid and those who have been reported for violation of the code.

No employer shall be held liable for assessment by more than one code. If he is subject to more than one code, so far as fair trade practices are concerned, the merchant's assessment is fixed by the authority of the code under which he operates his principal line of

#### MEAT BOARD ON COAST.

Educational in scope and with direct henefit to all livestock producers, packers, wholesale butchers, livestock exchanges and allied meat interests, the National Livestock and Meat Board will extend and carry on its full meat promotional program on the Pacific Coast, according to D. W. Martin of the public relations department of the board, who is now on the Pacific Coast directing the organization work.

Effective June 1 the National Livestock and Meat Board established a Pacific Coast branch in San Francisco for the purpose of serving the Pacific Coast territory and to carry on its full program of meat promotion and education in Arizona, California, Oregon, Washington and the intermountain territory.

Packers and wholesale butchers will contribute up to 25c per carload on all livestock slaughtered, including cattle, calves, sheep and hogs, while producers will contribute 25c per carload on all livestock sold, whether it be through public stockyards or f.o.b. range, ranch or feed lot. Livestock commission firms will make collections on all livestock sold on the public markets and the packer buyers will make the collections on all livestock purchased f.o.b. shipping point.

The Pacific Livestock and Meat Institute, which has so effectively served the San Francisco Bay area the past three years, is turning its membership sup-port to the National Livestock and Meat port to the National Livestock and Meat Board, but will continue its special ac-tivities. E. W. Stephens, president of the Pacific Livestock and Meat Insti-tute, and Davenport R. Phelps, secre-tary, assisted Mr. Martin in organizing the California meat and producer in-

#### NEWS OF THE RETAILERS.

Jos. Wasser has leased the north half of the Wm. Buschman building, Prescott, Wis., and will open a meat market there as soon as the building can be remodeled.

F. G. Argall, meat dealer of Lawler, Ia., has sold his interests to Walter Martin.

A third meat market in Bloomington-Normal, Ill., was opened recently by Charles O. Schultz at 115 S. Main st. The other two Schultz markets are at 403 N. Main st. and 118 North st., Normal.

A new meat market will be opened soon in the Jones building, 1605 Sec-ond ave., Rock Island, Ill., by Joe Fin-kelberg, who has just leased the prop-

Clark Keiner has taken over the business of Erwin Leach, who formerly conducted the Cash Meat Market at Greenwood, Wis.

Holmberg & Erickson, Prairie du Chien, Wis., have renovated their mar-ket and added new equipment throughout.

M. G. Ledvina has opened a new and strictly modern meat market in Wau-saukee, Wis.

#### MAY FRESH MEAT PRICES COMPARED

	Chicago.			1	New	York.		
Wholesale	fresh meat	prices	for					for
May, 1934,	with compariso	ons:		May, 1934, wi	th co	mparison	ns:	
	May 1934	, Apr., 1934.	May, 1988.			May,	Apr.,	May,
		. 1934.	1933.		70.00	1934.	1934.	1933.
Steer-	BEEF.			Steer-	BE	EE.		
300-500 lbs.,	Choice\$11.89	8 \$10.94	\$10.34	300-500 lbs., Cl	hoice	\$12.57	\$11.79	\$10.66
300-500 IDS.,	Good 10.12	2 9.58	9.26	Ge	ood	11.47	10.80 9.46	9.58
	Modimm 8 83	8 20	8.18 7.39	Co	ommon	9.90	8.45	8.46 7.45
500-600 lbs	Common 7.97 Choice 11.30	8 10.88	10.84	500-600 lbs., Cl	hoice	12.72	11.89	10.68
000 000 1001,	G000 10.12	8.00	9.26	Ge	ood	11.78	10.95 9.46	9.68 8.48
	Medium 8.80	8 8.12	8.20 7.39	Co	nommon		8.45	7.52
600-700 lbs.,	Choice 12.00	7 7.00 0 10.65	9.88	600-700 lbs., C	hoice	12.79	11.95	10.59
000 100 1231)	G000 10.80	0.40	8.79	Gr.	Doo	11.83	10.98 9.56	9.52 8.37
goo the me	Medium 9.86 Choice 12.4	8 8.30 4 10.32	7.70 9.38	700 lbs. up, C	hoice	13.15	11.81	10.18
700 lbs. up,	Good 11.4	4 9.32	8.38	G	ood	12.02	10.88	9.33
Cow-	Good 8.2	2 - 7.62	7.37	Cow— G	ood ledium	9.86	9.30 8.55	8.16 7.41
	Medium 7.1 Common 6.1		6.77	C	ommon	6.99	7.34	6.44
			0.00			LF CARCA	SSES.	
	AND CALF CARO		9.70			12.26	11.68	10.40
Veal—	Choice 10.4 Good 9.2	0 8.54	8.53	veai-	ood	10.68	10.09	8.74
	Medium 7.9	2 - 7.35	6.89	M	ledium	9.39	8.36	7.57
~	Common 6.9		5.50	Calf— C	ommon	8.24	7.04	6.48
Calf-	Medium		****	CHII— G	lood fedium	9.48	8.77 7.44	7.95 6.97
	Common			C	ommon	7.54	6.39	6.02
I	AMB AND MUTTO	ON.		LAM	B AN	D MUTTO!	N.	
Spring lamb-	Choice 19.8	6	14.58	Spring lamb- C	hoice	21.55	21.65	15.80
	Good 18.8	0	13.36 12.14	G	ood	20.26	19.85	14.62
Lamb-	Medium 17.4	8	12.14	Lamb-	teaum	18.87		13.29
38 lbs. down,	Choice 18.6	6 17.20	13.14		Choice	20.01	18.30	14.13
00 1001 40 1121	Good 17.6	8 16.42	12,40	G	lood	18.95	17.51	13.40
	Medium 16.6	4 15.45	11.13 9.74	),	<b>ledium</b>	17.59	16.68	12.28
39-45 lbs.,	Choice 18.6	6 17.20	12.70			16.08	17.71	14.59
00-40 1001	Good 17.6	6 16.42	12,00	G	lood	18.73	17.06	12.78
	Medium 16.6	15.49	10.80	y	fedium	17.41	16.32	11.70
46-55 lbs.,	Common 12.0 Choice 18.2	16.08	9.56 11.25	46-55 lbs., C	Thoice	16.08	16.90	10.37 12.41
	Good 17.0	M 15.46		G	lood .	17.37	16.31	11.75
Mutton (ewe)-				Mutton (ewe)-				
70 lbs. down,	Good 9.8 Medium 7.6			70 lbs. down,	bood .	9.66		6.10
	Medium 7.6 Common 6.3			Ĉ	Medium Commor		7.91	5.20 4.54
	FRESH PORK.					PORK.		
Hams-	2 annual 2 canal			Hams-				
10-14 lbs. a	vg 12.0	06 12.20	10.03	10-14 lbs avg.			13.44	****
Loins-				Loins-				
8-10 lbs. a	vg 12.4	18 13.34	8.82	8-10 lbs. avg.				
10-12 lbs. a	vg 12.4	18 13.34	8.82 8.13	10-12 lbs. avg. 12-15 lbs. avg.		13.40	14.40	
16-22 lbs. a	vg 10.			16-22 lbs. avg.		11.90	12.76	
	ders, N. Y. style,		1000			Y. style, a		
8-12 lbs. a	vg 8.4	47 9.46	6.25	8-12 lbs. avg.		9.81	10.71	7.40
Picnies-				Picnics-				
6-8 lbs. s	vg							
	Butts, Boston sty				utts, B	oston style		
4- 8 lbs. s	vg 10.	69 11.65		4-8 15s. avg.		11.83	12.88	
Spareribs, hal:	f sheet 6.	00 7.22	4.21	Spareribs, haif s	neet	7.86	9.59	5.8

#### LIVESTOCK AND DRESSED MEAT PRICES COMPARED.

Prices of steers and lambs, Chicago, compared with wholesale and retail fresh fresh meat prices, New York, during May, 1934:

	Average pri live anims per 100 lb Chicago	ils <sup>1</sup> 18.	price	Average wholesale price of carcasses <sup>2</sup> per 100 lbs. New York.			Composite retail price in cents per lb. <sup>8</sup> New York.		
Ma 193		May, 1933.	May, 1934.	Apr., 1934.	May, 1933.	May, 1934.	Apr., 1934.	May, 1933.	
Choice\$8.7 Good 6.9 Medium 5.8	6.66	\$7.02 6.22 5.38	\$12.79 11.88 10.01	\$11.95 10.98 9.46	\$10.59 9.52 8.48	\$28.04 23.32 19.09	\$27.19 21.85 18.42	\$26.69 21.12 19.05	
Lambs—  Choice	8 9.36	6.52 6.16 5.74	20.01 18.95 17.59	18.30 17.51 16.68	14.13 13.40 12.28	29.35 25.08 21.39	26.59 22.32 20.00	23.06 18.79 16.41	
Hogs— Good 3.6  Average of daily of	4 4.02	4.71	13.10	13.28	10.56	17.09	17.01	14.44 900-1100	

lbs.; lambs 90 lbs. down; hogs 200-220 lbs. <sup>2</sup>Average of dally quotations on beef carcasses 600-700 lbs.; lamb carcasses 38 lbs. down; hog products consisting of smoked hams, bacon, pionics, and fresh loins and lard combined in proportion to their respective yields from live weight.

<sup>2</sup>Composite average of semi-monthly retail quotations on various cuts (including lard) combined in proportion to their respective yields from live weight.

The meat market of George Schwitter, Chenoa, Ill., was badly damaged by fire recently.

Wm. Bigelow has taken over the meat market in Monterey, Minn., formerly the property of George Kassueke.

The Red and White Store at Waseca, Minn., has added a meat department.

#### ELECT NEW OFFICERS.

The Retail Meat Dealers Association of Seattle, Wash., have elected their officers for the coming year as follows: President, C. E. Schumann; vice-president, F. W. MacDonald; treasurer, W. P. Lussi; executive secretary, Henry J. Kruse.

separate her butchade prac-EADY. tors' Code y the Naune 1 to the "code ade to be Local code r the disven to all trade who who have ssessment

en, South

er; R. M. tant sec-

olis was

ion city.

tion will

ar future.

ARING.

osed code

e country

ashington

puty Ad-

ll conduct

mitted by

tail Meat

represent

de's pro-

k-week of

l, at min-

week, de-

the town.

eats pro-

of Agri-

the code

would be

composed

the spon-

represenowing or-

ery Chain nal Asso-Inc.; Naultry and American er organinay name.

who have

f the code. liable for e code. If ne code, so are con-

ssment is code under pal line of

rovisioner

#### NEW YORK STATE RETAILERS.

Although the New York State Association's 41st annual convention lasted but one day, every hour was utilized from ten o'clock in the morning until midnight in going over the preceding year's activities and outlining those for the coming year. Not one of the association's 100 delegates left before all business had been transacted.

In accepting his new position as executive secretary Anton Hehn is giving up his private business and will devote all of his time and energy to the work of the association.

One of the most important resolutions adopted at the convention was that pertaining to the election of directors for the state association. Heretofore such directors were chosen by the delegates. The new arrangement provides for the election of directors by the members of the individual branches, on the basis of one director for each fifty members or fraction thereof.

Outstanding among the reports submitted at the convention was that of George Kramer, chairman, National Code Committee, who read the entire

code and gave a full and most intelligent interpretation of its many phases.

#### AMONG NEW YORK RETAILERS.

A ladies' night and card party was given by Ye Olde New York Branch at Papae's Hall, West 72nd street, Manhattan, Tuesday of this week. President Lester Kirschbaum was host and Joseph Eschelbacher served refreshments. Cards and other games were enjoyed. Prizes were awarded to winners.

At the meeting of South Brooklyn Branch Tuesday of this week, a testimonial was tendered Harry Kamps, who had been elected a director of the State Association at the recent convention. A report of the proceedings, resolutions and other matters discussed at the state convention was rendered. Announcements

The regular meeting of Eastern District Branch was held at Schwaben Hall June 12 with Joseph Wagner presiding and a number of retailers present. In addition to the regular business, the

chairman of the cooperative buying committee reported that the buying of butter cooperatively was progressing to the satisfaction of the participants and that a special carton is to be designed for the exclusive use of the members. The delegates to the convention reported on the activities of that body as well as the progress of the meat dealers' own code. From reports received the members were assured that the State Association is constantly alert to the welfare of the meat dealers' needs and are especially prepared to render outstanding service during the coming year.

At the meeting of Brooklyn Branch last week flowers were presented to President Anton Hehn, who had been re-elected state president. Other recipients of flowers were Albert Rosen, elected first vice president and Joseph Rossman. Addresses were made by president Lester Kirschbaum and Joseph Eschelbacher, Ye Olde New York Branch, Max Haas, Washington Heights Branch, W. H. Wild and Chris Roesel, Jamaica Branch, Joseph Rossman, South Brooklyn and Albert Rosen.

The trade was shocked last week at the very serious injuries sustained by Rudolph Schumacher, a member of Bronx Branch, and his son Harold, following an automobile accident. While Mr. Schumacher is out of danger, Harold is still in a very critical condition in the Mount Vernon Hospital.

#### WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on June 21, 1934:

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS (1) (300-500 LBS.):				
Choice	\$10.00@11.00		\$12.50@13.50	
Good	9.000gg 10.00	********	11.50@12.50	
Medium	8.00@ 9.00	*******	9.00@11.00	*******
Common	7.00@ 8.00	*******	7.50@ 8.50	
STEERS (500-600 LBS.):				
Choice	10.50@11.50	********	13.00@14.00	13.50@14.50
Good	9.50@10.50		11,50@13.00	12.50@13.50
Medium	8.00@ 9.50	********	9.50@11.50	11.00@12.00
Common	7.00@ 8.00	********	7.50@ 9.00	7.50@10.00
STEERS (600-700 LBS.):				
Choice	. 11.50@12.50		13.50@14.00	13.50@14.50
Good	. 10.50@11.50		12.00@13.50	12.50@13.50
Medium	9.00@10.50	10.50@12.50	9.50@11.50	11.00@12.00
STEERS (700 LBS. UP):				
Choice	. 12.00@13.00	13.50@14.50	13.50@14.00	13.50@14.50
Good	. 11.00@12.00	12.50@13.50	12.00@13.50	12.50@13.50
cows:				
Good	7.50@ 9.00	9.00@10.00	10.00@10.50	8.00@ 9.00
Medium	6.50@ 7.50	8.00@ 9.00	8.00@ 9.50	7.00@ 8.00
Common	. 5.50@ 6.50	7.00@8.00	6.50@ 7.50	6.50@ 7.00
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	9.00@10.50	11.00@12.00	10.00@12.00	10.00@11.00
Good	7.50@ 8.50	9.50@11.00	8.00@11.00	9.00@10.00
Medium	. 6.00@ 7.50	8.00@ 9.50	7.00@ 9.00	7.00@ 9.00 6.00@ 7.00
Common	5.50@ 6.50	6.00@ 8.00	6.00@ 7.00	6.00@ 7.00
CALF (2) (3):			7 000 0 00	
Good		*******	7.00@ 9.00 6.00@ 8.00	******
Medium		*******	5.50@ 6.50	
Common		*******	J.50(g 0.50	
Fresh Lamb and Mutton:				
SPRING LAMB:	17 00/210 00	10 00@00 00	10 00@00 00	20.00@21.00
Choice	17.00@19.00 16.00@18.00	19.00@20.00 17.00@19.00	18.00@20.00 16.00@18.00	19.00@20.00
Good	12.00@18.00	14.00@17.00	14.00@16.00	17.00@18.00
Medium	. 10.00@10.00	11.00@11.00	11.000310.00	11.00@10.00
YEARLINGS (40-55 LBS.):	15.00@18.00	15.00@17.00		16.00@17.00
Choice		14.00@15.00	14.00@15.00	15.00@16.00
Good Medium		12.00@14.00	11.00@14.00	13.00@15.00
MUTTON (EWE) (70 LBS. DOWN):		221000		
Good	6.00@ 7.00	8.00@ 9.00	7.00@ 8.00	
Medium	6.00@ 7.00 5.00@ 6.00	7.00@ 8.00	6.00@ 7.00	*********
Common	4.00@ 5.00	5.00@ 7.00	4.00@ 5.00	
Freah Pork Cuts:				
LOINS:				
8-10 lbs. av	15.50@16.50	16.50@17.00	15.50@17.00	15.00@16.50
10-12 lbs. av	15.50@16.50	16.50@17.00	15.50@16.50	15.00@16.50
12-15 lbs, av	. 14.00@15.50	15.50@16.50	14.50@15.50	14.50@15.50
16-22 lbs. av		14.00@15.00	13.50@14.00	14.00@14.50
SHOULDERS, N.Y. STYLE, SKINNED	:			
8-12 lbs. av	. 10.50@11.50	********	10.50@11.50	11.00@12.00
PICNICS:				
6-8 lbs. av		10.50@11.50	********	
BUTTS, BOSTON STYLE:				
4-8 lbs. av	. 12.50@13.50		12.00@14.00	13.00@14.00
SPARE RIBS:				
Half sheets	6.50@ 7.50	********	*******	
TRIMMINGS:			********	
Regular	6.00@ 6.50		*******	
	11 00 010 10			
Lean	. 11.00@13.50		********	*******

#### NEW YORK NEWS NOTES.

J. J. Wilke, margarine department, Wilson & Co., Chicago, was a visitor to New York last week.

C. A. Payne, specialty sales department, Swift & Company, Chicago, was in New York for several days last week.

Paul Schmidt, casing department, Armour and Company, Chicago, is visiting in New York this week. Ray Fryatt, cattle buyer, New York Butchers Dressed Meat Company, is on his vacation part of which will be spent in Chicago and the remainder with his father in Indiana.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended June 16, 1934, were as follows: Meat—Brooklyn, 24 lbs.; Manhattan, 2,872 lbs.; Queens, 9 lbs.; total, 2,905 lbs. Fish—Manhattan, 20 lbs. Poultry—Manhattan, 221 lbs.; Queens, 3 lbs.; total, 234 lbs.

#### NEW YORK POULTRY CODE.

Action to enforce the provisions of the live poultry code for the New York metropolitan area is the result of a conference concerning alleged violations of the code held in New York last week. The U. S. Department of Agriculture is seeking evidence in regard to these alleged violations, which concern the following provisions of the code; sale of inedible products, rebates, destructive price-cutting, price discrimination, misrepresenting produce, excessive feeding, straight filling, illegal sales, price misrepresentation and unlawful combinations.

buying ying of sing to its and esigned mbers. on ret body meat rts reed that ly alert lealers' red ng the

Branch ited to d been r recip-Rosen, Joseph ade by Joseph York ington d Chris Ross-Rosen.

week at ined by ber of old, fol-While danger, al conspital.

departgo, was ys last

rtment, visitor

S.

artment, ago, is Ray k. Ray Butch-on his spent in with his

zed and artment ring the e as fol-.; Mans.; total, 20 lbs. Queens,

sions of ew York

ODE.

iolations st week. riculture to these cern the de; sale destrucnination. excessive al sales, unlawful

visioner

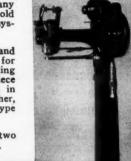
## for assembling and sealing

## **BLISS BOXES** and Regular Slotted Containers

The New BLISS Power Lift Top Stitcher is equipped with power-driven work-table operated by a balanced foot pedal in front of machine. Table is raised or lowered at a speed of 12 inches per second. Table automatically stops at right position for stitching of Box. At low position table can be adjusted to height of your conveyor. Operator can stitch many more cases per day than by the old method, and with a minimum of physical effort. ical effort.

The Bliss Combination Box and Bottom Stitcher meets the demand for a single unit capable of assembling Bliss No. 4 Boxes and one-piece Slotted Containers. It combines in one unit a box and bottom stitcher, the box arm being of the folding type and the post removable. and the post removable.

Full information regarding these two machines will be gladly furnished.



Box and Bottom Stitcher

## **Dexter Folder Company**

Bliss Power Lift Top Stitcher

28 West 23rd Street, New York, N. Y.

Bliss, Latham and Boston Wire Stitching and Adhesive Sealing Machinery for All Types of Fibre Containers

CHICAGO n St. PHILADELPHIA
5th & Chestnut Sts.

BOSTON 185 Summer St. CLEVELAND 1931 E, 61st St.

ST. LOUIS 2082 Ry. Ex. Bidg. SAN FRANCISCO H. W. Brintnall Co. 51 Clementina St.



E VERY egg, although resting securely on a cushioned base, actually seems to pop right out of the carton. Brilliant display power ... that's the big idea back of this carton's success. America's leading egg distributors recognize that DISPLAY VALUE is of prime importance and as a result use SELF LOCKING Cushion Cartons. To sell MORE eggs at BETTER prices, adopt this carton. Free samples upon request.

#### A Few Well Known Users

Swift & Company Armour and Company Wilson & Co. Morris & Co. Cudahy Packing Co. National Tea Co. American Stores Co.

Young's Market Co., Inc. Economy Grocery Stores
Corp.
The Kroger Grocery &
Baking Co.
Washington Co-op, Egg
& Poultry Assn. American Stores Co.
Southern Grocery Stores, The Fairmont Creamery

CELF-LOCKIN **J** EGG **■** CARTONS SELF-LOCKING CARTON CO. 589 E. Illinois St. CHICAGO Phone Superior 3887

#### NEW YORK MARKET PRICES

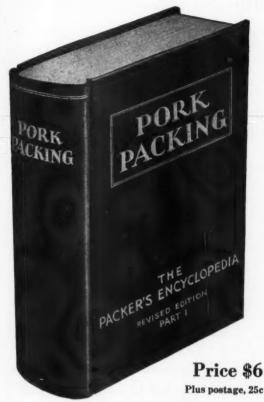
LIVE CATTLE.	FANCY MEATS.	Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports: June
Fed steers	Fresh steer tongues, untrimmed	Ammonium sulphate, double bags, per 100 lbs., f.a.s. New York @nom. Blood dried, 16% per unit
LIVE CALVES.	Beef kidneys 8c a pound Mutton kidneys 10c each Livers, beef	10% B. P. L., f.o.b. flah factory 2.50 & 10c Fish meal, foreign, 11¼% ammonia, 10% B. P. L., c.i.f
Vealers, good and choice.       \$ 7.00@ 8.00         Vealers, medium       5.00@ 6.50         Vealers, cull and common.       3.00@ 4.50	Livers, beef         25c a pound           Oxtails         15c a pound           Beef hanging tenders         20c a pound           Lamb fries         10c a pair	Soda nitrate, per net ton:
LIVE LAMBS.	BUTCHERS' FAT. Shop fat	
Lambs, good and choice.       \$ 9.00@ 9.50         Lambs, medlum       7.50@ 8.50         Bwes       2.50@ 3.00	Shop fat	Tankage, ground, 10% ammonia, 15% B. P. L. bulk
LIVE HOGS.	5-9 91/4-121/4-14 14-18 18 up	Phosphates. Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f
Hogs, 170 to 190 lb.       \$ 4.10@ 4.50         Hogs, 320 lbs.       @ 2.40         Pigs, 85-110 lb., medium       2.25@ 3.00	Prime No. 1 veals .08 1.40 1.50 1.55 1.80 Prime No. 2 veals .07 1.25 1.35 1.40 1.55 Buttermilk No. 1 .06 1.15 1.25 1.30 Buttermilk No. 2 .05 1.06 1.15 1.25 1.30 Branded grubby .04 .75 .85 .90 1.00 Number 304 .75 .85 .90 1.00	Superphosphate, bulk, f.o.b. Baltimore, per ton, 18% fat
DRESSED HOGS.		Manura salt 200% bulk now ton 440 wait not
Hogs, 90-140 lb., good to choice\$ 9.50@ 9.63	BUTTER. Creamery, extras (92 score)	Kaintt. 14% bulk, per ton
DRESSED BEEF.		
Choice, native, heavy	EGGS.	Dry Rendered Tankage. 50% unground
Choice, native, light	(Mixed Colors.)  Special packs or hennery selections 18½@21½ Standards 17½@18 Firsts 216	BONES, HOOFS AND HORNS.
Native steers, 600@800 lbs12 @13	LIVE POULTRY.	per 100 pieces
Native choice yearings, 490g000 ins124,6615 g Good to choice helfers	Fowls, colored, via express.         @15           Leghorns         @13           Rocks, brollers, fancy         26         @27           Rocks, brollers, average         22         @24	Black or striped hoofs, per ton
BEEF CUTS.	DRESSED POULTRY.	
Western. City.	FRESH KILLED. Fowls—fresh—dry packed—12 to box—	NEW YORK MEAT SUPPLIES. Receipts of Western dressed meats
No. 1 ribs    16 @18     19 @21       No. 2 ribs    15 @17     17 @18       No. 3 ribs    12 @14     15 @16       No. 1 loins    23 @27     25 @28       No. 2 loins    20 @23     20 @23	Western, 60 to 65 lbs. to dozen, lb14 @17 Western, 48 to 54 lbs. to dozen, lb14 @17 Western, 48 to 47 lbs. to dozen, lb13 @16 Western, 36 to 42 lbs. to dozen, lb13 @16 Western, 30 to 55 lbs. to dozen, lb12 @15	and local slaughters under federal inspection at New York, for week ended June 16, 1934, with comparisons:
No. 3 loins	Western, 30 to 35 lbs. to dozen, lb12 @15 Chickens, fresh:	Week cor. ended Prev. week,
No. 2 hinds and ribs	Nearby	West. drsd. meats: June 16. week. 1933. Steers, carcasses 8,916 9,834 9,063 Cows, carcasses 680 715 931
No. 3 rounds     9 @11     @11       No. 1 chucks     10 @11     11 @12       No. 2 chucks     9 @10     10 @11       No. 3 chucks     8 @ 9     9 @10	Western, 60 to 65 lbs. to dozen, lb20 @25	Bulls, carcasses 367 293 3124 Veals, carcasses 12,831 14,028 14,328
No. 3 chucks 8 @ 9 9 @10 Bolognas 6½@ 7½ 7 @ 8	Western, 48 to 54 lbs. to dozen, lb19 @24 Western, 43 to 47 lbs. to dozen, lb18 @23 Western, 36 to 42 lbs. to dozen, lb22 @25 Western, 30 to 35 lbs. to dozen, lb21 @24	Lambs, carcasses. 34,545 37,779 34,544 Mutton, carcasses. 2,518 2,521 2,407 Beef cuts, lbs 367,989 327,652 499,116 Pork cuts, lbs 1,801,552 2,415,205 2,377,214
No. 1 rounds. 12 @13 13 @14 No. 2 rounds. 11 @12 @12 No. 3 rounds. 9 @11 @11 No. 1 chueks. 10 @11 11 @12 No. 2 chueks. 9 @10 10 @11 1N No. 3 chueks. 8 @ 9 @10 Bolognas 6 % @ 7½ 7	Ducks-	Local slaughters:
Tenderloins, 5@6 lbs. avg	Spring, L. I., per lb	Cattle
DRESSED VEAL.	Graded, per 1b23 @30 Turkeys, freean:	Hogs 34,131 35,657 31,540 Sheep 39,067 49,635 68,540
Good	Young toms	PHILADELPHIA MEAT SUPPLIES.
Common 5 @ 6	PLEASED AT NOVE WARRIES	Receipts of Western dressed meats
DRESSED SHEEP AND LAMBS.	BUTTER AT FOUR MARKETS. Wholesale prices of butter at Chicago, New	and local slaughters under city and federal inspection at Philadelphia for the
Lambs, prime to choice.     19 @20       Lambs, good     18½ @19       Lambs, medium     14 @15       Sheep, good     7 @8       Sheep, good     7 @8	Wholesale prices of butter at Chicago, New York, Boston, and Philadelphia, week ended June 14, 1934: Scores 93 92 90 88	week ended June 16, 1934:
Sheep, good       7       8         Sheep, medium       4       6	Chicago	West, drsd, meats: ended June 16. week, 1931. Steers, carcasses 2,477 2,547 2,561
FRESH PORK CUTS.	Boston — 26 25 23½ Phila. — 26½ 26 24½ 23 Wholesale price carlots—fresh centralized butter	Cows, carcasses 1,170 1,173 1,915
Pork loins, fresh, Western, 10@12 lbs14 @15 Pork tenderloins, fresh	wholesale price carlots—rresh centralized butter  -90 score at Chicago: Scores 90 89 88	Lambs, carcasses 13,153 12,167 13,322 Mutton, carcasses 920 1.194 565
Pork tenderloins, frozen	Chicago 24¼ 23 22¼ New York 24¼ 23¾ Boston 25¼ 24½  Philadelphia 25¼ 24½	Local slaughters:
Butts, boneless, Western	Boston	Cattle     1,780     1,767     1,590       Calves     3,562     3,716     3,482       Hogs     15,356     15,356     14,859
Picnic hams, Western, fresh, 6@8 lbs.  average 9 @10  Pork trimmings, extra lean	This Last Last —Since Jan. 1.— week. week. year. 1934. 1933.	Sheep 5,673 5,673 6,281
Pork trimmings, regular 50% lean 7 @ 8 Spareribs 7 @ 8	Chicago. 60,743 61,520 69,440 1,337,200 1,459,090 N. Y 62,299 65,202 80,657 1,708,465 1,854,867 Boston 19,596 21,890 24,248 579,041 578,438	BOSTON MEAT SUPPLIES.
SMOKED MEATS.	Phila 22,009 23,829 25,548 593,166 654,672	Receipts of Western dressed meats at Boston, week ended June 16, 1934,
Hams, 8@12 lbs. avg	Total 164,737 172,441 198,893 4,217,881 4,547,067 Cold storage movement (lbs.):	with comparisons:
	Same In Out On hand week day June 14. June 15. last year.	West, drsd, meats: ended Prev. week, 1963.
Picnics, 4@6 lbs. avg. 111/2 12/2 Picnics, 4@6 lbs. avg. 111/2 12/2 Picnics, 6@8 lbs. avg. 111/2 12/2 City pickled bellies, 8@12 lbs. avg. 14 216 Bacon, boneless, Western. 19 220 Bacon, boneless, city. 17 219 Rollettes, 8@10 lbs. avg. 14 216 Bacot former liebs. 22 205	Chicago 375.170 21.650 10.300 174 17.994 385	Cows, carcasses 1,817 1,602 1,738 Bulls, carcasses 12 24 5
Bacon, boneless, city	Phila159,480 21,120 2,515,833 4,076,894	Lambs, carcasses 15,646 15,444 22,08
Beef tongue, light	Total702,291 91,235 16,956,745 30,910,699	Mutton, carcasses 401 553 1,372 Pork, lbs 220,589 298,649 469,94

FERTILIZER MATERIALS.
BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton,

# Mr. Pork Packer:— Ask Yourself These Questions



@\$23.00

@ nom. @ 2.25 50 & 10c

75 & 50c

25 & 10c

© 24.50 © 26.30 © 27.00

@ 25.00 @ 8.50

2 9.70 le unit K'0

RNS.

.00@ 85.00

0 70.00 5.00@200.00

ed meats

deral inek ended

ed meats and fed-

a for the

2,684 1,015 471 2,008 13,322

555,473

1,580 3,482 14,859 6,281

ed meats 16, 1934,

> week. 1983.

2,901 1,724 35 873 22,004 1,373 469,804

ovisione

ns:

LIES.

57 35.00

Bound in flexible leather, \$1 extra. Foreign orders \$6.25, U. S. funds

## For the Sausage Maker

Chapter XIV: Stuffing the casings—Handling large sausages—Use of cookers and vats—Avoiding mold and discoloration—Trimmings—Curing—Mixing—Chopping and stuffing—Casings—Surface mold—Dry sausage—Sausage cost accounting—Sausage formulas—Manufacturing instructions—Container specifications—Preparing boiled hams—Making baked hams.

Am I getting the highest possible yields from products?

Are all my operations as efficient as they could be?

Utilizing the hog carcass to best advantage is a dayto-day problem. Only by studying markets and checking against tests of the best experience can profitable results be secured in daily plant operation.

This book is designed to show the pork packer how to operate to best advantage. It is a "test book" rather than a "text book." Figuring tests is emphasized and important factors in operation in all departments are discussed. (See chapter headings.)

It is NOT an academic presentation of the routine of pork packing. It IS a practical discussion of best methods for getting results, backed up by test figures, which every alert pork packer needs and should have.

#### CHAPTER HEADINGS

I—Hog Buying
II—Hog Killing
III—Handling Fancy Meats
IV—Chilling and Refrigeration
V—Pork Cutting
VI—Pork Trimming

VI—Pork Trimming
VII—Hog Cutting Tests
VIII—Making and Converting Pork Cuts

IX—Lard Manufacture
X—Provision Trading
Rules

XI-Curing Pork Meats

XII—Soaking and Smoking Meats

XIII—Packing Fancy Meats

XIV—Sausage and Cooked Meats

XV—Rendering Inedible Products

XVI—Labor and Cost Distribution

XVII-Merchandising

Order Now

# BOOK DEPARTMENT—THE NATIONAL PROVISIONER 407 South Dearborn Street + + Chicago, Illinois

Week ending June 23, 1934

Page 53

## CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$2.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch. not over 45 words, including signature or box number. No display. Remittance must be sent with order.

#### **Position Wanted**

#### Superintendent

Position wanted as superintendent of sausage and curing departments. Have had 20 years' experience and am capable of taking full charge and assuming all responsibility. W-610. The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

#### **Cure Your Sausage Troubles**

Sausage production and accounting expert is available for short time to line up your sausage kitchen, show you how to save product and make money, and train your men. W-612, The National Pro-visioner, 407 S. Dearborn St., Chicago, Ill.

#### Sausage Foreman

Now available, expert sausagemaker, German, who desires permanent position with large packer as foreman. Wide practical experience manufacturing all kinds high-quality sausage, specialty loaves, and delicatessen. Can handle men and department to advantage and operate at profit. Good references. W-608, The National Provisioner, 407 S. Dearborn St. Chicago.

#### Sausagemaker

A-1 sausagemaker, German, 20 years' experience, all kind of sausage; also curing hams and bacon. Knows costs, can handle men, and supervise large or medium-sized packinghouse. Now superintendent in small plant. Can systematize and build business. Best references. W-604, The National Provisioner, 300 Madison Ave., New York City.

#### Your Sausage Troubles

Do you have trouble with your sausage and meat specialties? Cure? Seasoning? Shrinkage? Color? Smoking troubles? Keeping qualities? I can solve your difficulties for you. Write W-200, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

#### **Business Opportunities**

#### **Business Need Outside Help?**

If obligations are hindering your progress and there is also need for additional operating capital, there is help to be had on thoroughly business-like, low-cost basis by men experienced in financial readjustments. Interviews involve no obligation and are strictly confidential. W-613, The National Provisioner, 407 S. Dearborn St., Chicago.

#### Men Wanted

#### Sales Manager

High - grade sausage, provision and smoked meats house wants sales manager who understands products and merchandising. Must know how to handle men. State record and qualifications. W-609, The National Provisioner, 407 S. Dearborn St., Chicago.

#### **Hog Casing Foreman**

Wanted, capable working foreman to take care of hog casing department in medium-sized plant in middle west city. Must be reliable and able to handle men. Give references. W-611, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

#### Cellar and Smokehouse Foreman

Wanted, good curing foreman, also capable of running smoked meat and sliced bacon departments. Must be able to figure costs and know what to get for his products. Give full details in replying to W-597, The National Provisioner, 407 S. Dearborn St., Chicago.

#### **Equipment Wanted**

#### Dopp Kettles

Wanted, second-hand 100 or 125 gal. Dopp kettles, as made by Sowers Mfg. W-606, THE NATIONAL PROVI-SIONER, 300 Madison Ave., New York City.

#### Equipment for Sale

#### **Crackling Grinder**

For sale, one No. 1-U "Jay Bee" crackling grinder, complete with belts and pulleys. Grinder in perfect shape, Write Madison Packing Co., Madison. Illinois.

#### Packinghouse Machinery

For sale, reconditioned machinery of every description from single machine to machinery for complete packing plant Guaranteed in A-1 condition. Write Menges, Mange, Inc., 1515 N. Grand Blvd. St. Louis, Mo.

#### Rendering Equipment

For sale, 10 Rotary Steam Tube Dryers, 6'x20' long, each with 37-4" tubes. Complete Hydrogenated Oil Plant. Send for circulars listing Grinders, Melters, Lard Rolls, Filter Presses, 6asers, Cutters, Meat Mixers. Hammer Mills, Disingarators, Kettles, etc. What idle machinery have you for sale?

CONSOLIDATED PRODUCTS CO., INC. 14-19 Park Row, New York City.

#### Motor and Ice Machine

For sale, one 8-ton double-acting horizontal Voss ice machine, motor and belt driven. One 15-H.P. Allis Chalmers D.C. motor, 240 volts, 450 R. P. M. Both in good working condition. FS-607, THE good working condition. FS-607, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

#### GEO. H. JACKLE

#### Broker

Tankage, Blood, Bones Cracklings, Bonemeal Hoof and Horn Meal Chrysler Bldg., 405 Lexington Ave. New York City

## The Columbus Packing Company



## Pork and Beef Packers

Columbus, Ohio

Schenk Bros., Managers New York Office: 410 W. 14th St.

## Superior Packing Co.

Price

Quality

Service

Chicago



St. Paul

#### DRESSED BEEF BONELESS BEEF and VEAL

Carlots

Barrel Lots





Strategically Located

## HONEY BRAND

Hams — Bacon

Spiced Ham

**Luncheon Meat** 

Veal

Sausage Specialties

Hygrade Food Products Corporation

3830 S. Morgan St., Chicago, Ill.



Sale

'Jay Bee" with belts fect shape.

, Madison,

machine to king plant. on. Wells

rand Blvd.

Dryers, 6'x20' nplete Hydro-culars listing Presses, Con-Mills, Disints-sachinery have

ent

hine

acting horialmers D. C. M. Both in S-607, THE 300 Madison

KLE

ones neal

Ieal

Ave. ty

Co.

t. Paul

VEAL

rel Lots

Provisiona

ce

nery chinery of

Philadelphia Scrapple a Specialty John J.

4142-60 Germantown Ave., Philadelphia, Pa. New York Branch: 407-409 West 13th Street

Hams Bacon Lard Delicatessen

## RRAND

**Meat Food Products** 

25 Metcalf St.

The Danahy Packing Co.

Buffalo, N. Y.

C. A. Durr Packing Co., Inc. Utica, N. Y. Manufacturers of



HAMS BACON

**FRANKFURTS** 

LARD DAISIES SAUSAGES

QUALITY Pork Products That SATISFY

oods of Unmatched Quality



HAMS—BACON LARD—SAUSAGE SOUTHERN ROSE SHORTENING

The Wm. Schluderberg-T. J. Kurdle Co. **Meat Packers** Baltimore, Md.

Liberty Bell Brand

Hams-Bacon-Sausages-Lard-Scrapple F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

ALBANY PACKING CO. INC.

Week ending June 23, 1934

Page 55

## INDEX TO ADVERTISERS

Advance Transportation Co.     Goodyear Tire & Rubber Company       Provers Regulator Co.						
Alaminum Cooking Utenail Co.	Adler Company, The		Goodyear Tire & Rubber Company Graybill & Stephenson	††	Powers Regulator Co	1
American Soya Products Corp.	Allbright-Neil Co., The	8	Grimin Laboratories	34	rressed Steel Tank Co	31
Anderson, D. V. Co	American Dry Milk Institute, Inc	11				
Arbogast & Bastian Co. 53 Armour and Company. 12 Armstrong Corit & Insulation Co. 14 Armstrong Corit & Insulation Co. 15 Armstrong Corit & Insulation Co. 15 Heekin Can Co. The	Anderson, D. V. Co	+	Halsted & Co. E. S.	45	Randall, R. T. & Co	49
Armstrong Cork & Insulation Co.	Arbogast & Bastian Co		Ham Boiler Corporation	10	Rath Packing Co., The	57
Henschien, H. Peter.						
Hottmann Machine Co.						
Hubbard J. W. Co.						
Hauter Packing Co.   57   Salzman, Co. Inc. M. J.   58   Sal						
Basic Vegetable Products Co	Backus, A., Jr. & Sons	+				
Bemis Bro. Bag Co.	Basic Vegetable Products Co	+	riygrade Food Products Corp	99		
Brand Ross, Inc.   Breecht Corporation, The.   First Cover     Briestol Company   7		1			Schluderberg, WmT. J. Kurdle Co	55
Brecht Corporation, The. First Over   Illinois Steel Co.	Brand Bros., Inc	Ť				
Brown Corp.		Ver 4		+	Self-Locking Carton Co	51
International Harvester Co.	Brown Corp.	+				
Cahn, Fred C.	Burbank Corporation	9		†		
Catha			International Salt Company	+		
Calha, Fred C						
Callishan & Co., A. P.					Specialty Manufacturers Sales Co	42
Alamison Cold Storage Door Co.   256	Cahn, Fred C	0	Jackle Geo H	5.4		
Chevrolet Motor Co.			Jamison Cold Storage Door Co		Stange Co., Wm. J	44
Sunfirst   Cincinnati Bu'chers' Supply Corp   6   Columbus Packing Co   56   Columbus Packing Co   56   Supply Corp   6   Sutherland Paper Co   56   Sufferst   Sutherland Paper Co   58   Sufferst   58   Sunfirst   58   S	Chevrolet Motor Co					
Columbus Packing Co.   54   Combustion Engineering Co.   16   Superior Packing Co.   54   Superior Packing Co.   54   Sutherland Paper Co.   58   Swift & Company   4th Cover Continental Can Co.   3   Crane Company   17   Kalamazoo Vegetable Parchment Co.   6   Swift & Company   4th Cover Cudahy Bros. Co.   42   Kalamazoo Vegetable Parchment Co.   6   Kennett-Murray & Co.   36   Swift & Company   4th Cover Cudahy Bros. Co.   42   Kalamazoo Vegetable Parchment Co.   7   Kalamazoo Vegetable Parchment Co.   8   Swift & Company   4th Cover Cudahy Bros. Co.   42   Kalamazoo Vegetable Parchment Co.   8   Swift & Company   4th Cover Cudahy Bros. Co.   4   Kingan & Co.   36   Swift & Company   4th Cover Cudahy Bros. Co.   4   Swift & Companies   7   Theurer-Norton Provision Co.   4   Theurer Wagon Works.   28			Journal Process Cooker Co	T	Sunfirst	1
Swift & Company	Columbus Packing Co	54				
Continental Can Co. 3   Kahn's Sons Co. E. 5   5   5   5   5   5   5   5   5   5						
Cudahy Proc.   12   Kennett-Murray & Co.   36	Continental Can Co	3	Kahn's Sons Co., E	57		
Cudahy Packing Co.   15	Crane Company					
Danahy Packing Co. 55 Daniels Mfg. Co. 7 Dexter Folder Co. 51 Levi & Co., Berth. 17 Dexter Folder Co. 51 Levi & Co., Berth. 17 Dexter Folder Co. 51 Levi & Co., Berth. 17 Devider Co. 51 Levi & Co., Harry. 58 United Cork Companies. 7 United Cork Companies. 7 United Dressed Beef Co. 58 United	Cudahy Packing Co., Inc		Kingan & Co			
Daniels Mfg. Co. 5   Levi & Co., Berth. 5   Levi & Co., Harry 58   United Cork Companies. 5   Levi & Co., Harry 58   United Dressed Beef Co. 5   Levi & Co., Harry 58   United Dressed Beef Co. 5   Un			Krey Packing Co	57	Theurer-Norton Provision Co	- 1
Daniels Mfg. Co. 5	Danahy Packing Co		Legg, A. C., Packing Co	++		
Diamond Crystal Salt Co.			Levi & Co., Berth	††	United Cork Companies	+
Dold Packing Co. Jacob	Diamond Crystal Salt Co					
Du Pont Cellophane Co.			Liquid Carbonic Corp			
McMurray, L. H	Du Pont Cellophane Co					
McMurray, L. H.	Durr Packing Co., C. A	55				0.0
Massachusetts Importing Co.   58   Mayer & Sons, H. J.   42   Menges, Mange, Inc.   †   †   Meyer Packing Co., H. H.   57   Mitts & Merrill			McManner I II	0.77		
Mayer & Sons, H. J.   42   Menges, Mange, Inc.   †   †   Meyer Packing Co., H. H.   57   Mitts & Merrill.     Mongolia Importing Co., Inc.   58   Mono Service Co.   45   Morrell & Co., John J.   55   French Oil Mill Mchy. Co.   30   Frick Co., Inc.   †   Oppenheimer Casing Co.   †   Williams Patent Crusher & Pulv. Co.   Williams & Bennett Mfg. Co.   †   Wilson & Bennett Mfg. Co.   †   Worcester Salt Co.   †   Worthington Provision Co.   †   Worthington Provision Co.   †   Worcester Salt Co.   †   Worthington Provision Co.   †   Wilson & Co.   †   Worcester Salt Co.   †   Worcester Salt Co.   †   Worthington Provision Co.   †   Worthington Provision Co.   †   Worcester Salt Co.   †   Worthington Provision Co.   †   Worthington Provision Co.   †   Worcester Salt Co.   †   Worcester Salt Co.   †   Worthington Provision Co.   †   Worthington Provision Co.   †   Worcester Salt Co.   †   Worthington Provision Co.   †   Worcester Salt Co.   †   Worthington Provision Co.   †   Worthington Provision Co.   †   Worcester Salt Co.   †   Worthington Provision Co.     Worthington Provision Co.						
Everhot Mfg. Co.   f Meyer Packing Co., H. H.   57 Mitts & Merrill			Mayer & Sons, H. J	42		
Mitts & Merrill.  Mongolia Importing Co., Inc. 58  Mono Service Co. 45  Morrell & Co., John  Felin & Co., John J. 55  French Oil Mill Mchy. Co. 30  Frick Co., Inc. 55  Oppenheimer Casing Co. 11  Advertisement appears every other week, †Every fourth week, †Tonce a month.  Mitts & Merrill. 58  Mongolia Importing Co., Inc. 58  Morrell & Co., Inc. 58  Wepsco Steel Products Co. 39  West Carrollton Parchment Co. 58  Williams Patent Crusher & Pulv. Co. 59  Williams Patent Crusher & Pulv. Co. 59  Wilson & Bennett Mfg. Co. 59  Worcester Salt Co. 59  Worcester Salt Co. 59  Wynantskill Mfg. Co. 50  *Advertisement appears every other week, †Every fourth week, 59  *Advertisement Paper Co. 50  *Advertisement Pape	Early & Moor, Inc	58				
Mono Service Co	Evernor Mig. Co	Ŧ	Mitts & Merrill		Wathing Dotte Wall-	95
Morrell & Co., John  West Carrollton Parchment Co  Weston Trucking & For. Co  Williams Patent Crusher & Pulv. Co. Wilson & Bennett Mfg. Co  Oppenheimer Casing Co  *Advertisement appears every other week, †Every fourth week, †Every fourth week, †Patent Casing Co  Patent Casing Co  *Patent Casing Co  *Pa						
Felin & Co., John J						
Felin & Co., John J						
*Advertisement appears every other week, †  *Tonce a month.  Oppenheimer Casing Co  Oppenheimer Casing Co  Wilson & Co	French Oil Mill Mehy Co				Wilmington Provision Co	57
*Advertisement appears every other week, †Every fourth week, †Patent Casing Co	Frick Co., Inc				Wilson & Bennett Mfg. Co Wilson & Co	24
*Advertisement appears every other week,  †Every fourth week,  †fonce a month.  Patent Casing Co			Oppenheimer Casing Co	††	Wordester Salt Co	11
†Every fourth week, ††Once a month.  Patent Casing Co  Paterson Parchment Paper Co  †	*Advertisement appears every other we	eek.			wynantskill Mig. Co	
Paterson Parchment Paper Co †	†Every fourth week,		Para de la companya de			
	††Once a month.			+		
		=		34	Yale & Towne Mfg. Co	11

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of an occasional change or omission in the prepar-

# CARLOT SHIPPERS

PORK BEEF LAMB MUTTON VEXUE



..... 57 ..... †

Co... 55

. . . . . . 58

. 2nd Cover

Co.... 42

Works

0.... 26

..... 54 • • .4th Cover

orp.... 1

..... tt

the prepart

rovisione

St. Louis

Shippers of Straight and Mixed Cars

Pork — Beef — Sausage — Provisions HAMS and BACON

"Deliciously Mild"

New York Office—259 W. 14th St. REPRESENTATIVES

D. A. Bell, Boston, Mass. M. Weinstein Co., Philadelphia, Pa. H. D. Amiss Washington, D. C. Baltimore, Md.

## Hunter Packing Company



East St. Louis, Illinois

Straight and Mixed Cars
of Beef and Provisions

NEW YORK OFFICE 410 W. 14th Street

REPRESENTATIVES: Wm. G. Joyce, Boston F. C. Rogers, Philadelphia

# THE E. KAHN'S SONS CO.

"AMERICAN BEAUTY"
HAMS and BACON

Straight and Mixed Cars of Beef, Veal, Lamb and Provisions

Represented by

MEW YORK PHILADELPHIA WASHINGTON BOSTON
H. L. Woodraf W. C. Ford Samuel Levy P. G. Gray Co.
239 W. 14th St. 88 N. Delaware Av. 681 Penn. Av., N.W. 148 State St.

# RATH PACKING CO.



#### Pork and Beef Packers

BLACKHAWK HAMS and BACON Straight and Mixed Cars of Packing House Products

Waterloo, Iowa

## HORMEL GOOD FOOD

Main Office and Packing Plant Austin, Minnesota

#### Wilmington Provision Company TOWER BRAND MEATS

Slaughterers of Cattle, Hogs, Lambs and Calves
U. 8. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE

**Partridge** 

PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
Cincinnati, Ohio

#### JACOB DOLD PACKING Co.

Dold

HAMS and BACON

SHIPPERS OF STRAIGHT AND MIXED CARS OF PORK, BEEF SAUSAGE AND PROVISIONS

BUFFALO

OMAHA

WICHITA

Week ending June 23, 1934

## UNITED DRESSED BEEF COMPANY J. J. HARRINGTON & COMPANY

City Dressed Beef, Lamb and Veal, Poultry

Oleo Oils Stearine Tallows

43rd & 44th Streets

Stock Foods Calf Heads Cracklings

**Pulled Wool Pickled Skins** 

Calf Skins Horns Cattle Switches

Selected Beef and Sheep Casings First Ave. and East River

**NEW YORK CITY** 

Telephone Murray Hill 4-2900

## "MONGOLIA sets the pace in CASINGS

"MONGOLIA" Importing Co. Inc. 274 Water Street New York City

"The Skins You Love to Stuff"

## Early & Moor, Inc.

SAUSAGE CASINGS

Exporters Importers 139 Blackstone St. Boston, Mass.

## Arbogast & Bastian Company

MEAT PACKERS and PROVISION DEALERS WHOLESALE SLAUGHTERERS OF

CATTLE, HOGS, SHEEP AND CALVES U. S. GOVERNMENT INSPECTION ALLENTOWN, PA.

THE CUDAHY PACKING CO.

Importers and Exporters of

Selected Sausage Casings

221 North La Salle Street

Chicago, U. S. A.

Phone Gramercy 3665

#### Schweisheimer & Fellerman

Importers and Exporters of SAUSAGE CASINGS

Selected Hog and Sheep Casings a Specialty Ave. A, cor. 20th St. New York, N. Y.

Importers and Exporters of

Sausage Casings

723 West Lake Street

Chicago

# IMPORTERS and EXPORTERS

\*\*\*\*

NEW YORK, N.Y. 276 Fifth Ave. BOSTON, MASS. 78-80 North St.

## Sheep - Beef - Hog CASIN

HIGH QUALITY

PROMPT SERVICE

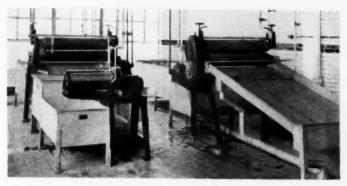
FAIR PRICES

M. J. SALZMAN CO., INC.

619 W. 24th Place, Chicago Cable Masulz, Liebers, Bentley Code

## **FACTS** ABOUT





ANCO "Fresh Process" Casing Equipment Installation

# "Fresh Process

# Casing Cleaning Your hog casings can be completely and

perfectly cleaned the same day as the kill

. . You can obtain a gain of up to 12% more first-grade casings per hog . . . You can improve your casings in both color and strength . . . . All of this can be done without disagreeable odors by using ANCO "FRESH PROCESS" Casing Cleaning Equipment . . . You will be interested in the new ANCO illustrated folder describing the features and advantages of this Write for it today. process



See the ANCO Dried Beef Slicer and Packing Tables in the ARMOUR AND COMPANY exhibit and ANCO Sliced Bacon Packing Conveyors in the WILSON & CO. display.





Another installation of ANCO "Fresh Process" Equipment



## THE ALLBRIGHT-NELL CO.

Eastern Office 117 Liberty Street New York, N. Y. 5323 S. Western Boulevard. Chicago, Ill.

Western Office 111 Sutter St. San Francisco, Calif.

rovisioner

CES

INC.

hone -2900

any RS VES

N, PA.

Co.

ngs

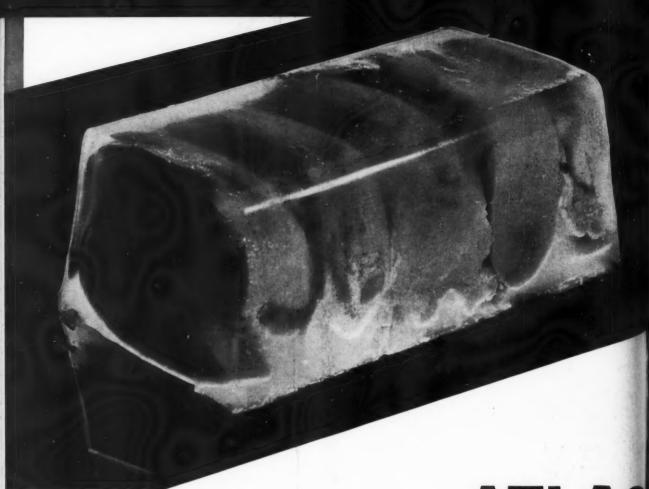
. S. A.

nan

N. Y.

0.

hicago



# SHOW OFF YOUR MEATS WITH ATLAS

Swift's Atlas Gelatin was perfect for just one purpose . . . . making jellied mea

It is: — CLEAR . . . Allowing the meats to show off to real advantage.

**TASTELESS...** Not interfering with the flavor of the meat.

**HIGH TEST...** For this reason, very economical.

We believe that more Atlas Gelatin is used for jellion meats than any other brand.

Atlas meets in purity all government requirement and state or federal pure food regulations.

### **Swift & Company, Chicago**

Guarantee: "If you are not 100% pleased with the gelatin — both as to result and economy—you may return it to us at our expense."

AS perfect meal

or jellie

rement

to res